

Gido
Amagakure

9



sweet
& ness
light
Oning

sweetness & lightning

9

Gido Amagakure



c o n t e n t s

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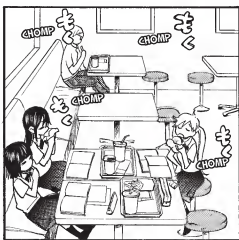
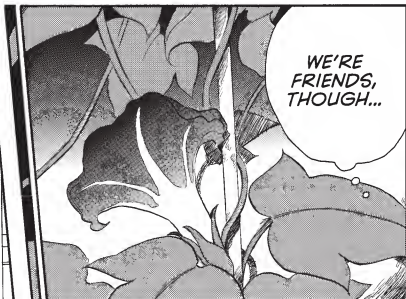




sweetness &
lightning







SO
DO I, OF
COURSE.

WHAT
ABOUT
YOU,
SHINO-
BU?

SO SHE
NEEDS
GOOD
GRADES
HERE.

KOTORI'S
TRYING
TO GET A
RECOM-
MENDATION
FROM THE
SCHOOL.

I'M
APPLYING
TO AOKAZE
WOMEN'S
JUNIOR
COLLEGE
TO STUDY
ENGLISH
LIT.

WAIT, WEREN'T YOU
SUPPOSED TO TELL
US WHAT YOU'RE
DOING AFTER
GRADUATION IF
KOTORI AND I GOT
SERIOUS ABOUT
OUR OWN PLANS?

YOU
REMEM-
BERED,
HUH?

I LIKE
THE
FAMILY
BUSI-
NESS...

...BUT
I
DON'T
KNOW
ABOUT
STICKING
AROUND
TO HELP
WITH IT.

NO, NO,
IT'S UNEX-
PECTED.

PRETTY
NORMAL,
HUH?

LIVING
ALONE,
HUH?

...

AND I'M
GOING
TO LIVE
BY MY-
SELF.

IT'S THE
OPPOSITE
OF WHAT
YOU'RE
DOING,
KOTORI.

YUP.

I FEEL
LIKE
THERE'S
SOME-
THING
ELSE I
COULD
DO...

I DON'T
KNOW
WHAT,
THOUGH.

SORRY,
I
GUESS.
IT WAS
KIND OF
SILLY
OF ME...

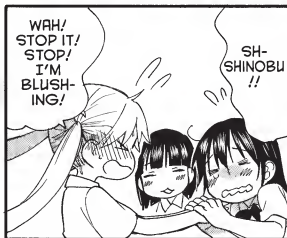
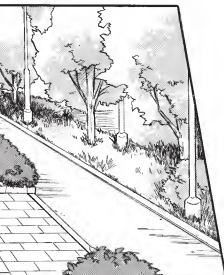
OH, SO
THAT'S
WHY
YOU
KEPT IT
A SE-
CRET?



WAH!
STOP IT!
STOP!
I'M
BLUSH-
ING!

SH-
SHINOBU
!!

Ha
ha
ha...





FLASHBACK

OKAY,
NEVER
MIND...

HUH?!

NO,
THERE
WASN'T.

DADDY,
WHEN
YOU
WERE IN
FIRST
GRADE...

...WAS
THERE
A GIRL
YOU
LIKED?

TSUMUGI,
HOW WAS
SCHOOL?

YOU
LIKE
OLDER
BOYS...

HE'S AN
OLDER
GUY?

TSUMUGI...
IS THAT
THE BOY?

HEH...?

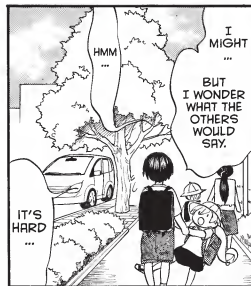
SEE
YOU
LATER...

BYE!

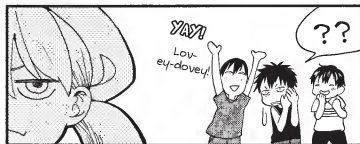
YOU'RE
SO
NICE...

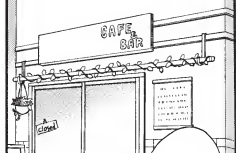
...MIZUKI-
KUN!

AM
I?









SO WHAT, TSUMUGI...

...YOU LIKE THIS MIZUKI-KUN BOY?



WHAT I THOUGHT!



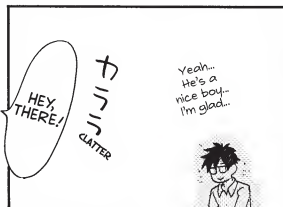
RIGHT? ISN'T HE COOL?

WELL... MIZUKI-KUN... IS A NICE BOY, ISN'T HE?



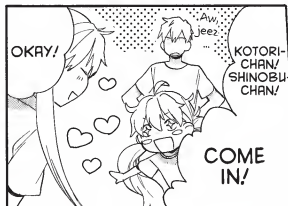
THAT'S NOT WHAT WE'RE TALKING ABOUT, IS IT?!

IT'S NOT?



HEY, THERE!

Yeah... He's a nice boy... I'm glad...



IT'S
GOT
CAFFEINE
IN IT.

HOW
COME
?!

IT'S
NOT
FOR
KIDS!

WAIT
UNTIL
YOU
GET A
LITTLE
BIG-
GER.

I WANT
SOME
COFFEE,
TOO!

**COFFEE
IS A
GREEN
PEPPER!**

**SO
IT'S A
GREEN
PEP-
PER!**

THAT'S
A NEW
TAKE...

IF IT'S BITTER
AND YUCKY
WHY DO YOU
DRINK IT?

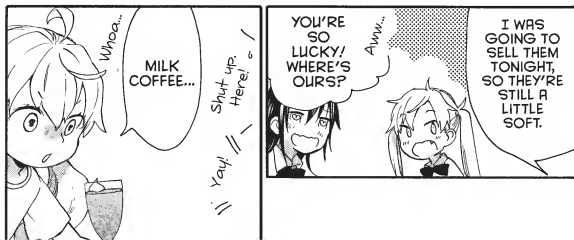
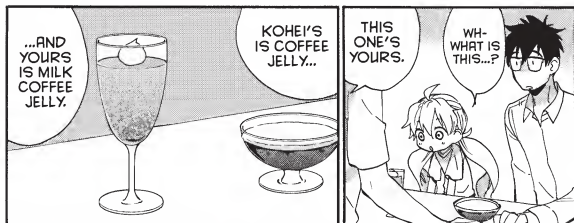
THAT'S RIGHT.
IT'S BIT-
TER AND
YUCKY.

IT
TASTES
GOOD
WHEN
YOU'RE A
GROWN-
UP!

'CAUSE...

WHY
ARE YOU
BEING SO
GRUMPY?









MILK
COFFEE
IS DELI-
CIOUS!

IT'S
GOT A
MELLOW
TASTE...

...AND IT'S
LESS LIKE
GELATIN AND
MORE LIKE A
PUDDING...



!!
OO

THERE'S
JUST A
HINT OF
BITTER-
NESS!



THEY'RE
BOTH
GREAT...!

hmm...

THE
WAY THE
COFFEE
JELLY MIXES
WITH THE
WHIPPED
CREAM
TO BE SO
SQUISHY
AND SOFT...



I'LL TRADE
YOU HALF OF
MINE FOR
HALF YOUR
COFFEE
JELLY.

YOU
WANT
SOME
TOO,
SHINO-
BU?

SURE.



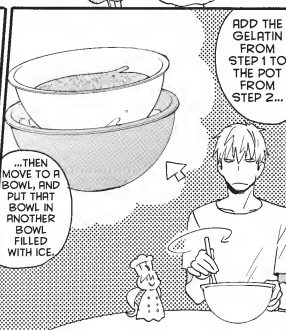
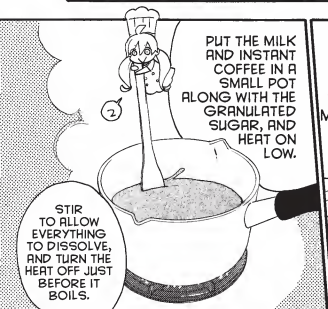
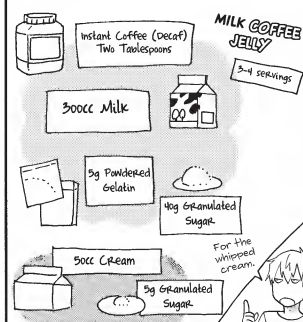
THIS IS
REALLY
GOOD!

Yeah...

YOU'RE
RIGHT!
THIS IS
GOOD
TOO!



...







YUP.

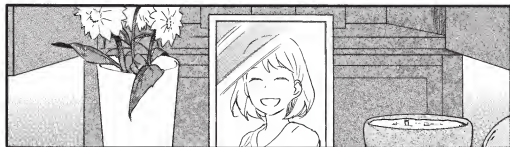
TSU-MUGI

...

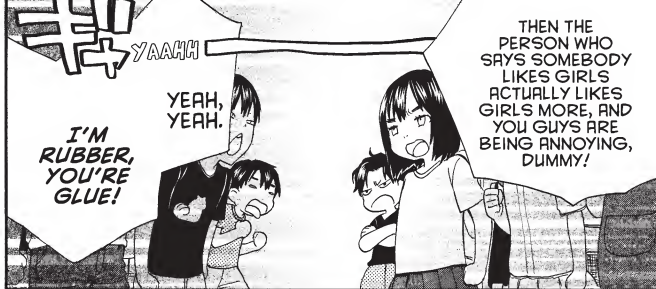
I DON'T THINK THAT JUST BECAUSE YOU DON'T LIKE BEING CALLED A GIRL, YOU SHOULD TRY TO LOOK LIKE A BOY.

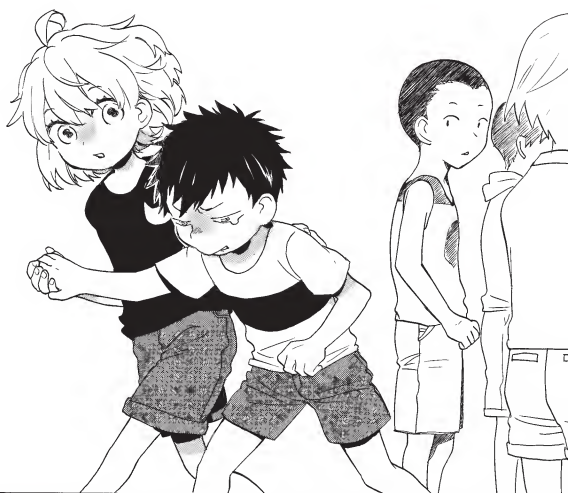








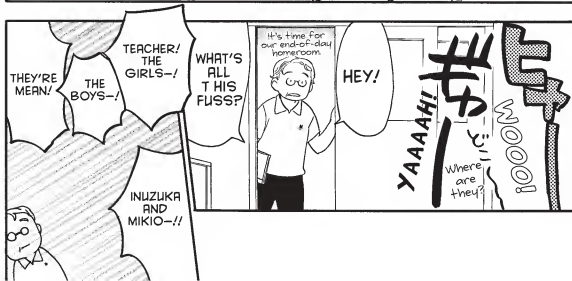
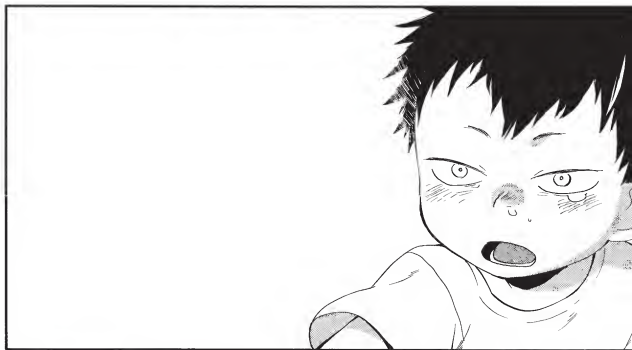


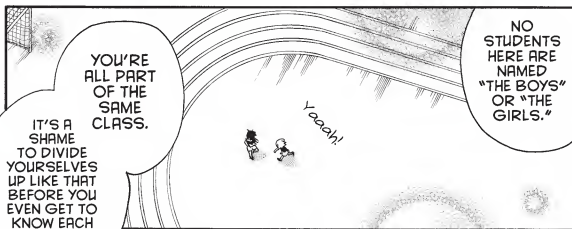






I'M
REALLY
FAST,
AREN'T I?





MILK COFFEE JELLY



☆ Ingredients (serves 3-4) ☆

- ★ 300cc Milk
- ★ 40g Granulated Sugar
- ★ 50cc Cream

- ★ 2 Tablespoons Instant Coffee (Decaf)
- ★ 5g Powdered Gelatin
- ★ 5g Granulated Sugar

1. Dissolve the granulated gelatin in two tablespoons of water, and let set for ten minutes.
2. In a small saucepan, place milk, instant coffee, and 40g of the sugar and heat over low heat. Stir until they dissolve, and remove from heat before the mixture boils.
3. Mix 1 and 2 together well, and transfer to a bowl. Place base of bowl in ice water.
4. Stir to chill, taking care not to create bubbles.
5. When the mixture thickens, pour into serving cups and chill for at least two hours.
6. Add 5g granulated sugar to the cream, then whip to desired thickness.
7. When the gelatin sets, top it with 6 and it's done!



Quite a
tasty brew!

If you're serving
adults, it's okay to
use caffeinated
coffee, too!





AT
LEAST
COMB
IT.

Goodness!
YOUR
HAIR'S A
MESS!

S...

Stop
it!

SEN-
SEI...

WHO
IS...

...THAT
WOMAN...?





SIS!

HEY,
HOW'VE
YOU
BEEN?

SEVERAL
HOURS AGO:

YEAH.
THAT'S
TRUE,
BUT YOU
KNOW...

It's been
um... uh,
three years
or so,
right?

HUH?/
WEREN'T
YOU GOING
BACK TO
MOM AND
DAD'S
HOUSE?

Have a
present.

Here!

JEEZ...

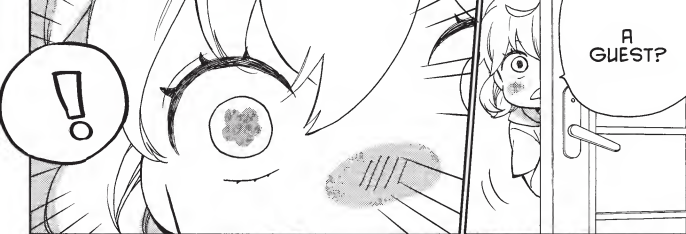
THINGS
WERE
GETTING
A LITTLE
STRAINED,
SO I LEFT
EARLY.

ELLIE,
YOU SAY
HELLO,
TOO.

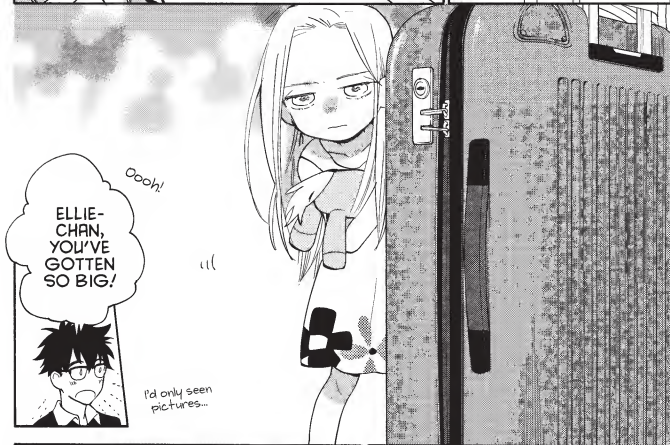
Come
on...

WHY ARE
MY OLDER
SIBLINGS
SUCH FREE
SPIRITS?





A
GUEST?



ELLIE-
CHAN,
YOU'VE
GOTTEN
SO BIG!

Oooh!

I'd only seen
pictures...

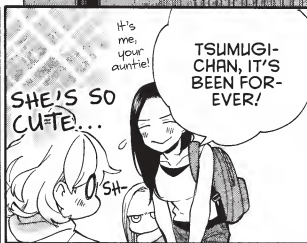


I'M
TSUMUGI!

HELLO!

R-right!

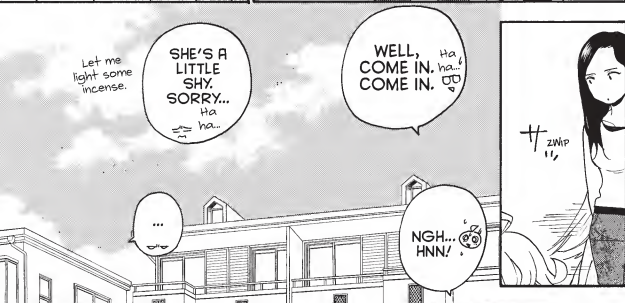
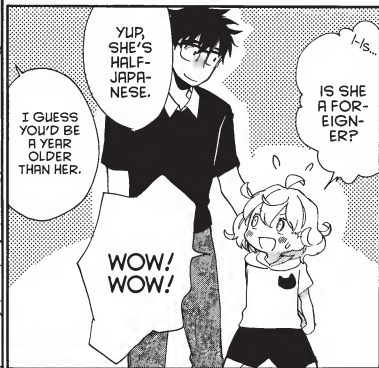
THIS
IS MY DAUGH-
TER,
ELLIE.
YOU'VE
NEVER
MET
BEFORE,
RIGHT?

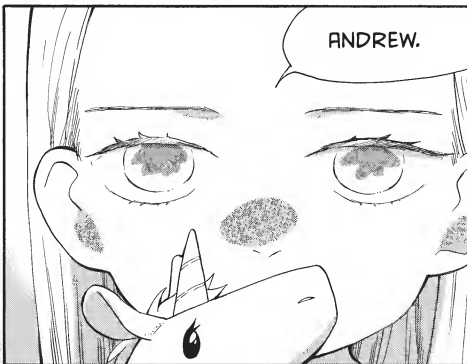
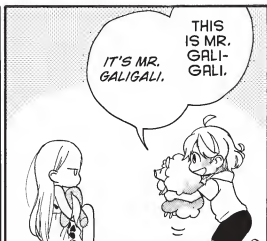
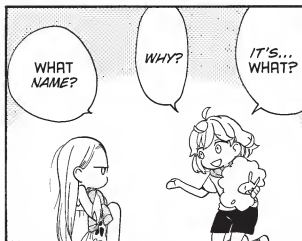


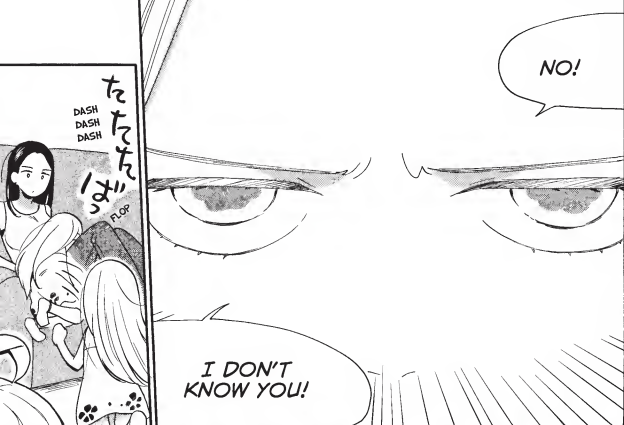
SHE'S SO
CUTE...

It's me,
your auntie!

TSUMUGI-
CHAN, IT'S
BEEN FOR-
EVER!







NO!

I DON'T
KNOW YOU!



NO! I DON'T
WANNA TALK
TO HER!

ELLIE! YOU
UNDERSTAND A
LITTLE JAPANESE,
DON'T YOU?

COME
ON,
BOTH OF
YOU....

On...

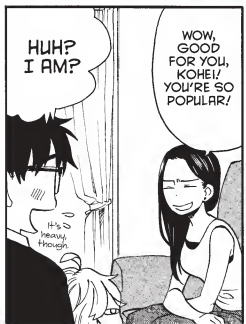
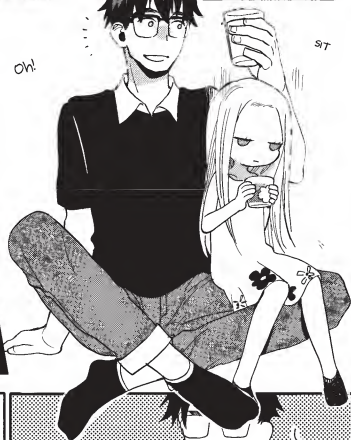


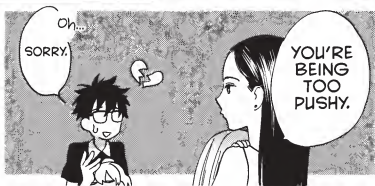
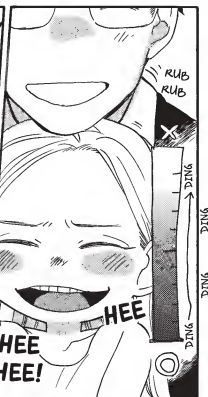
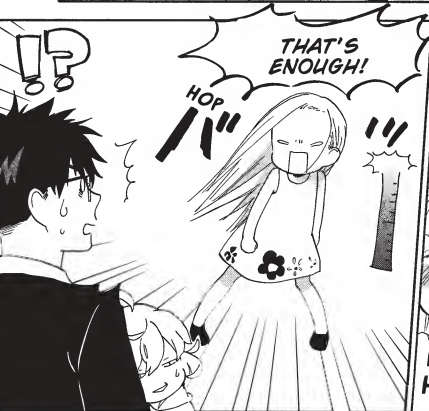
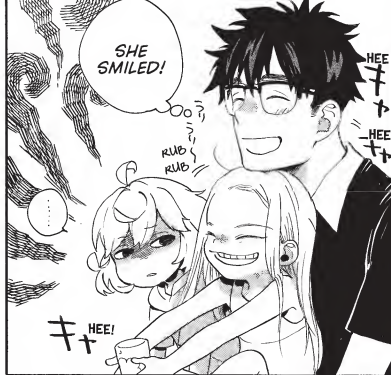
WE'LL TAKE
BARLEY
TEA/
RIGHT?

WANT
SOME
BARLEY
TEA? I'VE
GOT
APPLE
JUICE,
TOO.



OH
MY
GOD







HOW
ABOUT
WE
STAY
HERE?



HUH?

HOW LATE
ARE YOU
GOING
TO STAY
TONIGHT?

WHERE'S
YOUR
HOTEL?



I'm gonna get married... and live in Canada.

Oh I'm pregnant.

SHE'S
SO FREE-
SPIRITED...

I'M NOT
GOOD AT
DEALING
WITH IT.

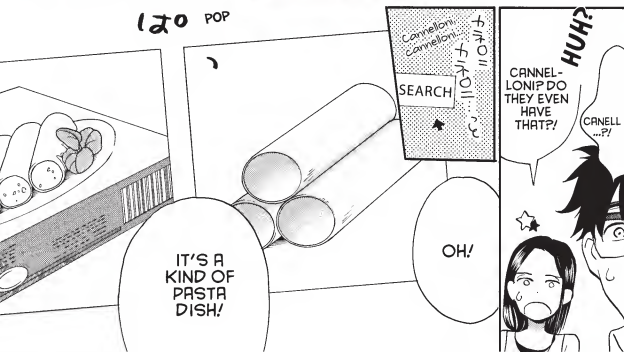
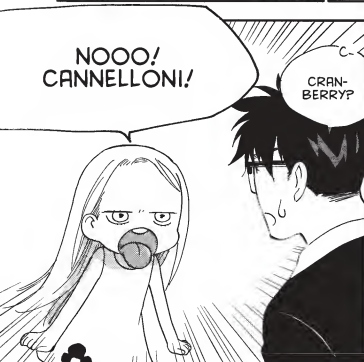
O-
OKAY...

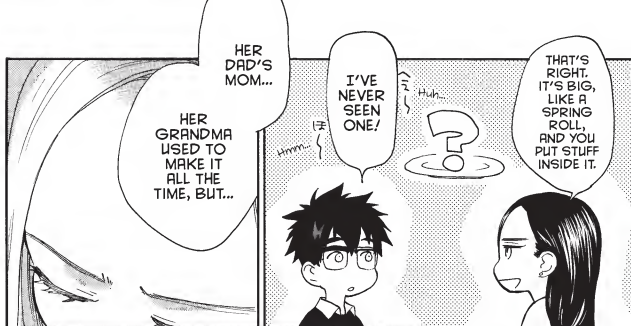
...I
GUESS.



I don't
have
enough
for four
people...

SO
THEN...
WHAT
SHOULD
WE DO FOR
DINNER?









IT'S NOT HERE, HUH?

IT'S NOT HERE...



LOST GIRL VICIOUS!

ELLIE...
YOU'RE BEING WILD!

BUT WE'RE GOING HOME IN TWO DAYS, SO IT MIGHT NOT MAKE IT IN TIME...

OR ORDER ONLINE?

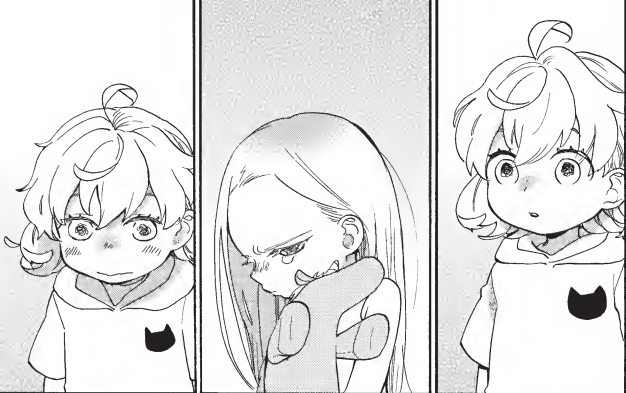
MAYBE WE'D DO BETTER TO CHECK A BIGGER SUPER-MARKET?

GLANCE

jeez...

GLANCE

LEAVE ME ALONE!



YOU JUST
WOKE UP,
RIGHT?

Goodness!
Your hair's
a mess.

NAH,
DON'T
BOTHER
WITH THAT.

SHOULD
I GET THE
CAR SO WE
CAN GO
TO A DE-
PARTMENT
STORE?

WE'RE
LEAV-
ING!

ELLIE!

TSU-
MUGI!

OKAY!

KOTORI-SAN?

再婚
REMARIED

超近
SO CLOSE!

近距離
CLOSE DISTANCE

新
NEW
GIRL-FRIEND

AT
LEAST
COMB
IT.

SHE'S
YOUR
OLDER
SISTER,
HUH?

BLUSH...

Oh...!

EXPLAINING...

N-
NICE...

...TO
MEET
YOU.

NICE TO
MEET YOU.
I'M YUKO,
HIS OLDER
SISTER.

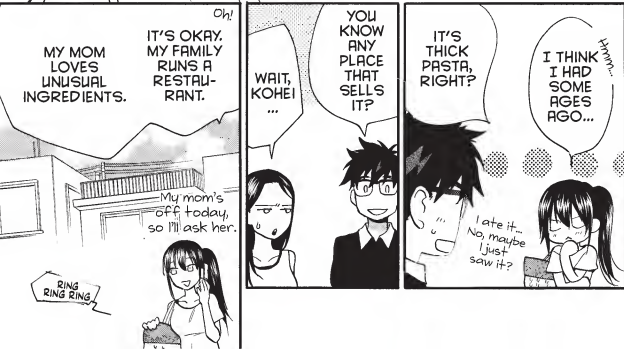
Huh!

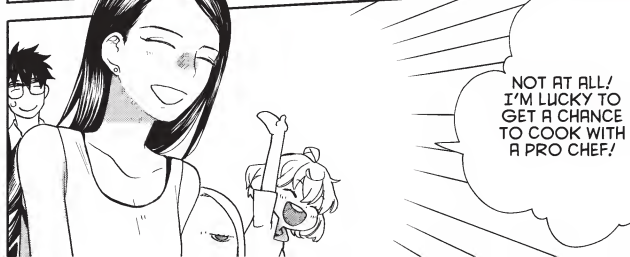
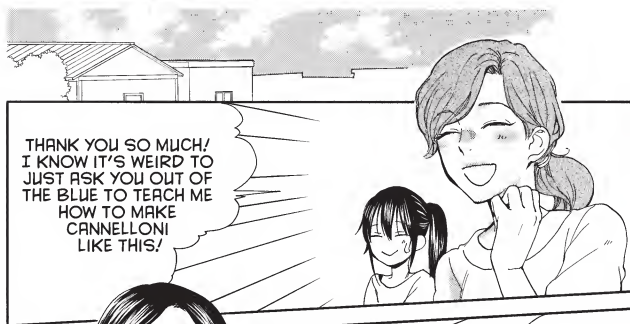
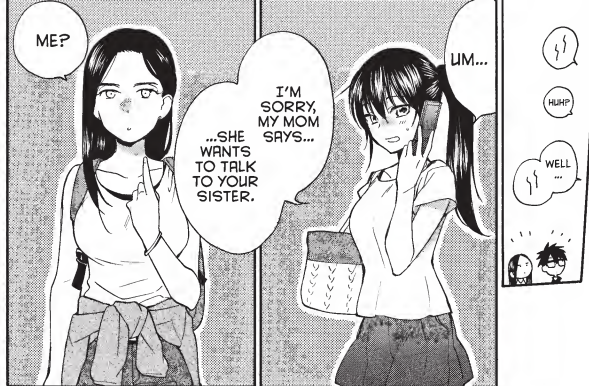
This is my
daughter Ellie.

My,
my!

...A
STUDENT
AT MY
SCHOOL.

THIS
IS
HIDA-
SAN...





...BUT
THIS
SEEMS
MORE
FUN.

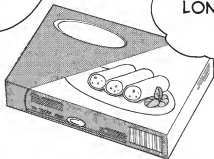
IT LOOKS
LIKE YOU
CAN USE
LASAGNA
TOO...

It
really is
thick.

...AND
THEY GAVE
ME SOME IN-
GREDIENTS.

I ASKED
A COOK I
KNOW...

IT'S
CANNEL-
LONI!



THE INGREDIENTS ARE LIKE THIS!

30G
BUTTER



BEGHAMEL
SAUCE

30G
WEAK
FLOUR



500CC
MILK

1/4
TEASPOON
SALT



SOME
(POWDERED)
NUTMEG



...but
well, give
it a try!

There's
some
recipes
where you
do...



You don't
put in any
meat, huh?



8 TUBES OF
CANNELLONI (DRIED
SUPERMARKET
VARIETY)

200G RICOTTA
CHEESE (COTTAGE
CHEESE IF YOU
DON'T HAVE ANY)



200G
SPINACH



30G
ONIONS



40G
PARMESAN
CHEESE
(POWDERED
CHEESE IF YOU
DON'T HAVE ANY)



1/2
TABLESPOON
OLIVE OIL

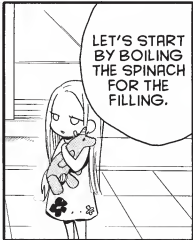


1/4
TEASPOON
SALT

PEPPER
TO TASTE



AREN'T
THE
LITTLE
BIRDIES
CUTE?



LET'S START
BY BOILING
THE SPINACH
FOR THE
FILLING.



SHE'S TRYING TO BE CONSIDERATE...

GRIN
にこ



Oh!
TSUMUGI-CHA...

HUMPH!
ふい



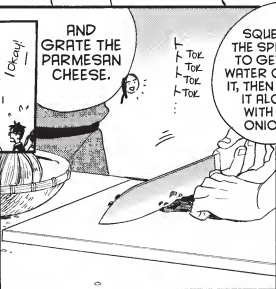
...THEN
ONCE THEY
CHANGE
COLOR, ADD
IN THE
SPINACH!

STIR

LAY
DOWN
SOME
OLIVE OIL
AND
SAUTE THE
ONIONS...

What
about
the
cannel-
loni?

Not
yet! Get
some boiling
water
ready!



AND
GRATE THE
PARMESAN
CHEESE.

TOK
TOK
TOK

SQUEEZE
THE SPINACH
TO GET THE
WATER OUT OF
IT, THEN MINCE
IT ALONG
WITH THE
ONIONS.



BUSY
とき

THE BE-
CHAMEL
SAUCE IS
ALMOST
DONE!

LET THEM
COOL IN
A PAN.

THE CAN-
NEL-
LONI ARE
READY!

KOHEI,
GET A
SQUEEZE
BAG
READY!

OKAY!

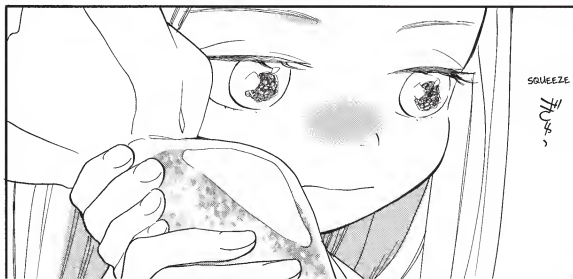
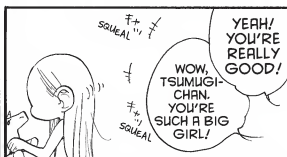


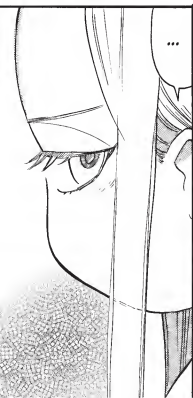
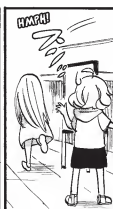
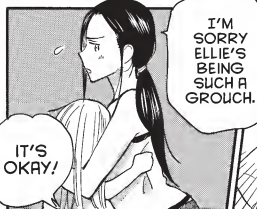
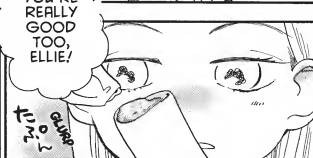
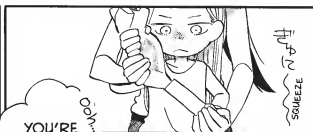
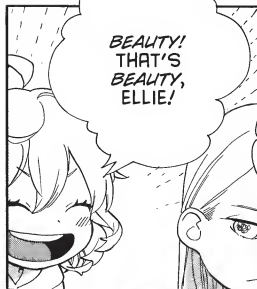
STIR

...THEN
MIX IN THE
RICOTTA...

...THE
PARMESAN
CHEESE,
THE SALT
AND
PEPPER,
AND
MIX!

THEN
TURN OFF
THE HEAT
AND LET
THEM SIT
FOR A
BIT...

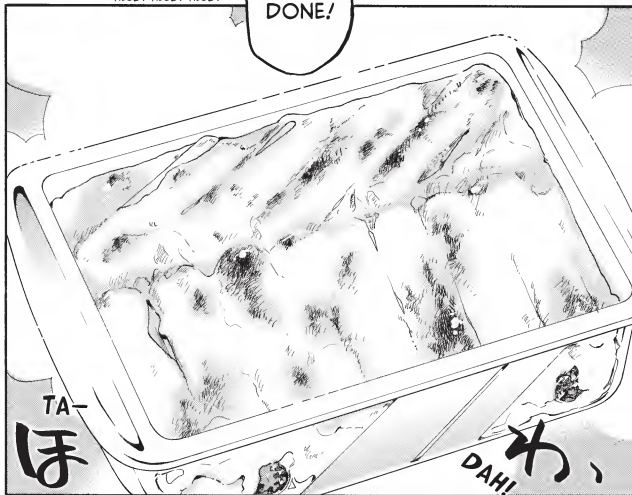






FIDGET FIDGET FIDGET

ALL
DONE!



IT
LOOKS
DELICIOUS!

Wow...

I'VE GOT ONE
WITH A BALSAMIC
VINEGAR BASE,
AND A CARROT
DRESSING.
YOU CAN PICK
WHICHEVER
YOU LIKE.

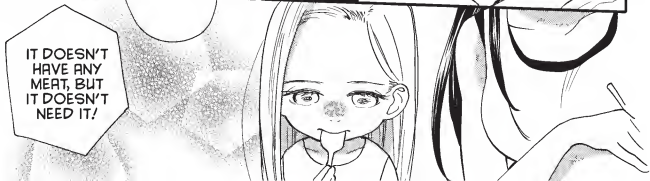
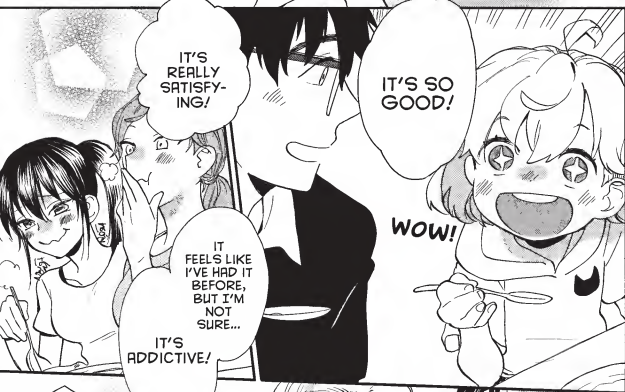
WHAT
KIND OF
DRESSING
DO YOU
WANT FOR
THE SALAD?

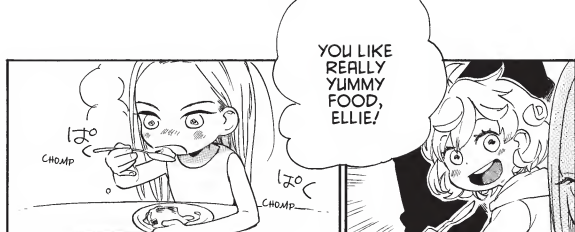
OKAY!

KOTORI,
GET THE
BAGUETTES
I CUT.

TSUMUGI,
ELLIE-CHAN,
GO WASH
YOUR
HANDS!

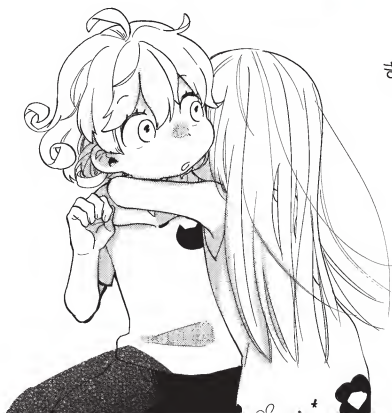
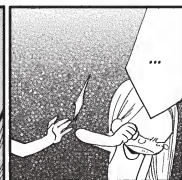
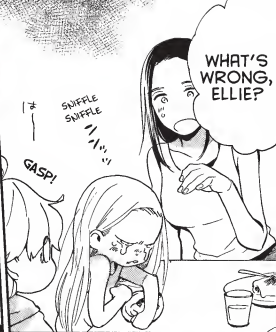
Bc





SHUFFLE
サッ

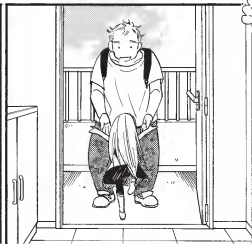
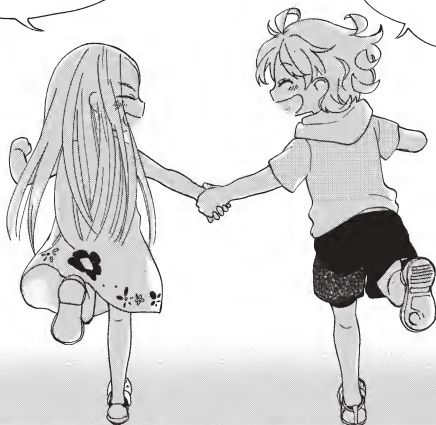


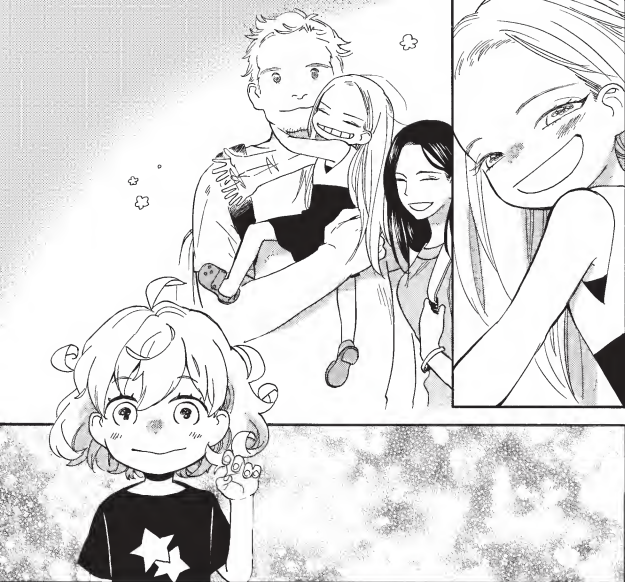




THEN WE'RE
FRIENDS!

I DON'T
UNDERSTAND
WHAT YOU'RE
SAYING!





I HATE
GOOD-
BYES!

ほろほろ
SOB...

NEXT
TIME,
LET'S
GO VISIT
THEM!

UH
HUH.

IT'S
SAD
TO SAY
GOOD-
BYE,
HUH?

UH
HUH!!

WAAH!

AW,
JEEZ!

YEAH
...

LATER.
They met again,
sooner than anticipated!

Kids these
days...





CHEESE & SPINACH

CANNELLONI

☆ Ingredients (serves 3-4) ☆

- ★ 8 sticks Cannelloni (Dried)
- ★ 30g Onions
- ★ 1/2 Tablespoon Olive Oil
- ★ 1/4 scant Teaspoon Salt
- ★ A pinch of Pepper

- ★ 200g Spinach
- ★ 200g Ricotta Cheese
(Cottage Cheese works as a substitute)
- ★ 40g Parmigiano Reggiano
(Powdered Cheese works as a substitute)

Bechamel Sauce

- 500cc Cold Milk
- 30g Weak Flour
- A Pinch of Nutmeg

- 30g Butter
- 1/4 Teaspoon Salt
- A Pinch of Pepper

1. Boil the Spinach in lightly salted water, then immerse in ice water.
2. Finely mince both onion and well-squeezed 1. Take out Parmigiano Reggiano.
3. Heat olive oil in a frying pan, then place onion in it. When the onion begins to color, add spinach and reduce heat to medium. Cook for 3 minutes to reduce moisture.
4. Remove from heat. Once the pan has cooled a bit, mix in ricotta cheese.
5. Add 30g of Parmigiano Reggiano mixed with salt and pepper to 4.
6. Boil cannelloni in lightly salted water for three minutes. Once cooked, remove from water and place on a tray to cool.
7. Make the bechamel sauce. Melt the butter in a frying pan, then turn off heat and add sifted flour.
8. Mix 7 well, then place on low heat. Stir with a wooden spatula for a few minutes, then remove from heat when mixture thickens.
9. Add all the milk to 8, and mix thoroughly. Place over low heat again. Stir with a spatula or whisk and cook until smooth.
10. Add salt, pepper, and nutmeg to taste.
11. Place 5 in an icing bag, and fill cannelloni from 6.



← If you use too much force, you'll tear the cannelloni!

Oh, right!



12. Fill a heat-resistant baking tray with half the bechamel sauce from 10. Arrange the cannelloni in it, then cover with remaining sauce.
13. Place in an oven preheated to 425 degrees F and bake for 15 minutes, then it's done!







LOOKS
LIKE YOU'VE
GOT A LOT
OF ENERGY
TODAY!

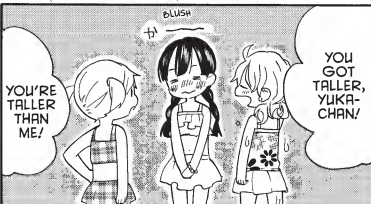
TSUMUGI-
CHAN!

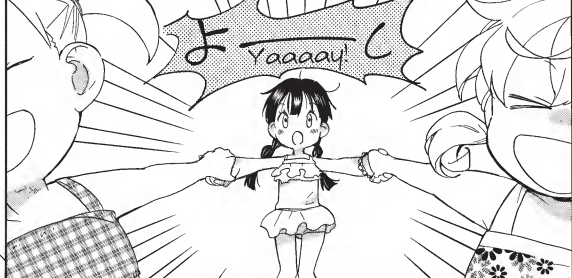
I said
NO!

THAT
WAS SO
FUN...!

No,
absolutely
not!

I WANTED
TO DO IT
TOO!







SLIDE!



I'M
GONNA
SLIDE,
YUKA-
CHAN!



ZWOOSH

AAA
AAA
AAA

Ha ha!

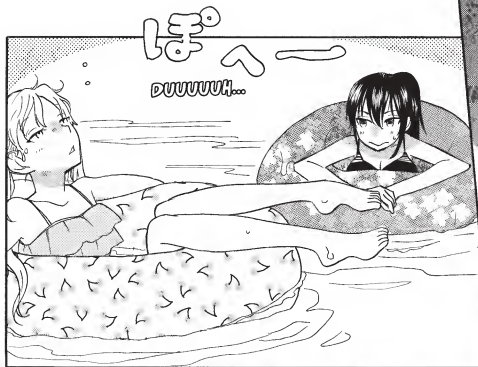


INU-ZUKA-SAN, YOU OKAY?



I SAID NO RUNNING!





I FOUND
A KOTO-
RI-CHAN!

SPLASH

TSUMUGI-
CHAN?!

IF
TSUMUGI-
CHAN
IS HERE,
THEN...

は
GASP...

I HEARD
YOU CUT
YOUR
HAIR?

TSUMU- OH!
TSUMU!

YUP!

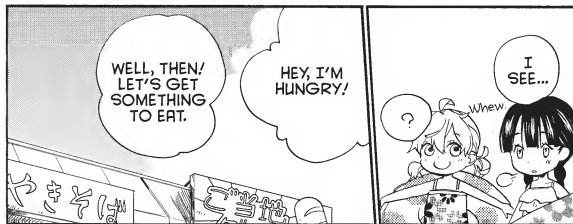
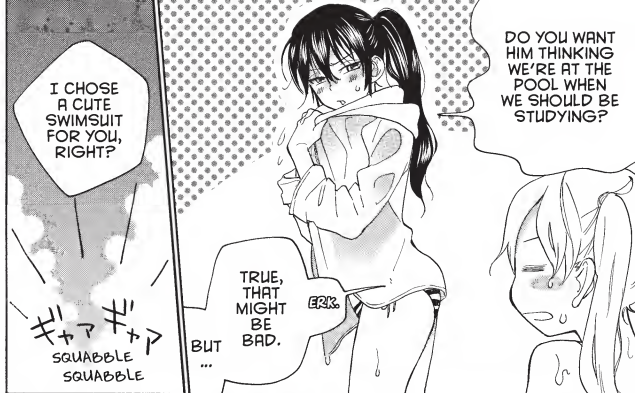
WHAT?

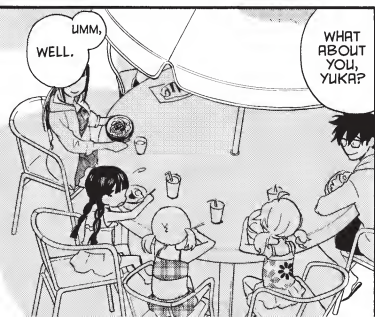
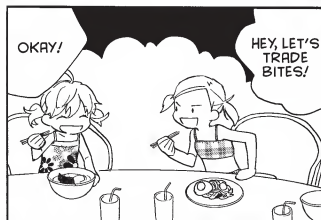
SENSEI'S
HERE TOO,
RIGHT? WE
SHOULD
SAY HI...

SHINOBU!

PSHEW!

OKAY,
WE'RE
GOING TO
PLAY IN THE
POOL OVER
THERE!







YOU KNOW
WHAT I
LIKE? THAT
STUFF WE
GET AT
LUNCH! YOU
KNOW...

SMIRK

M-
Maybe...
WE
SHOULD
MAKE IT
SOON...



WHAT
IS IT?

THOSE
ARE
GOOD,
HUH?

THE QUAIL
EGGS?

UM...

YUP!

DID
YOU GET
THEM AT
YOUR
PLACE,
YUKA-
CHAN?

WITH
ANKAKE
SAUCE!
ANKAKE!

...GI!

I
DUNNO.

...

TSU...
MU...

HMM?



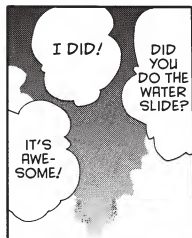
YOU'RE
HERE,
TOO!

SQUEAL!

AND
KYOKO-
CHAN!



NAGISA-
CHAN!



I DID!

DID YOU
DO THE
WATER
SLIDE?

IT'S
AWESOME!



WELL, THERE
AREN'T THAT
MANY PLACES
YOU CAN GET
TO BY BUS...

Hey,
there!

OH, WHAT
A COINCI-
DENCE!

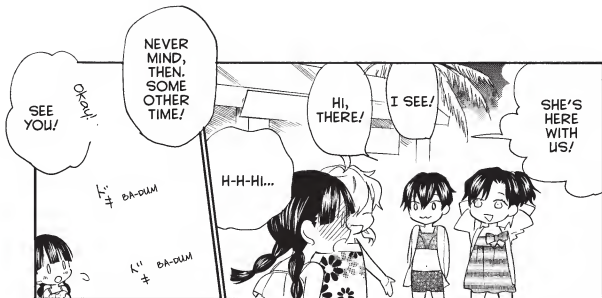


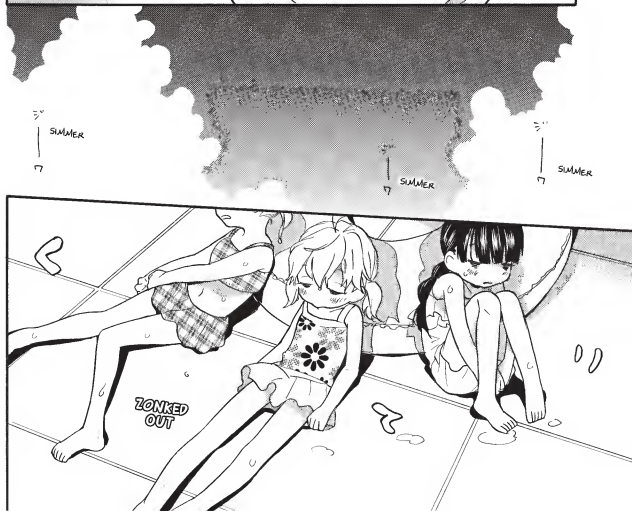
UM, THIS
IS YUKA,
MY FRIEND
FROM PRE-
SCHOOL!

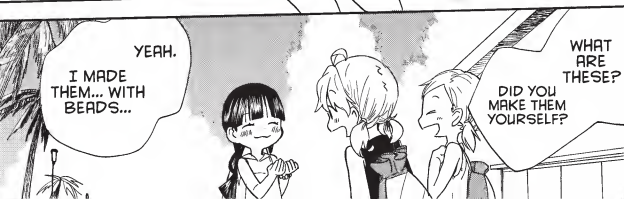
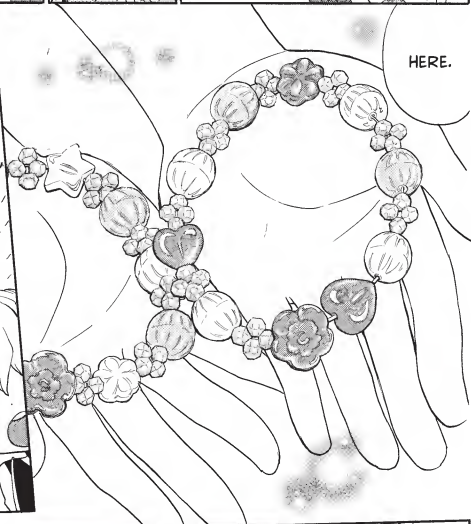
WAIT,
WAIT!

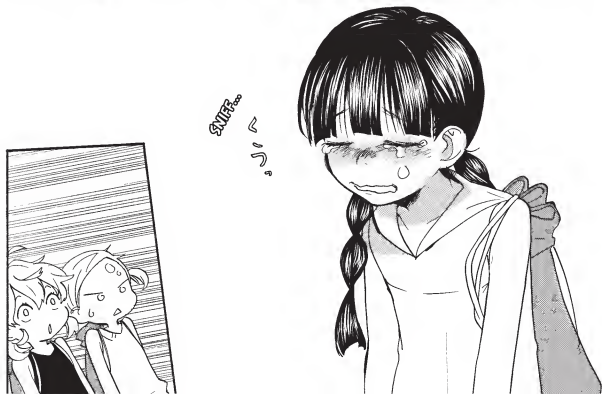
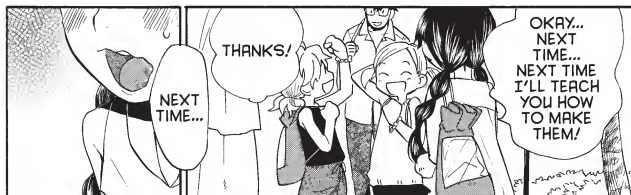
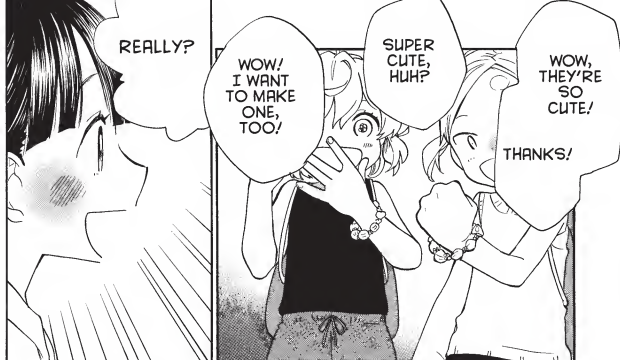


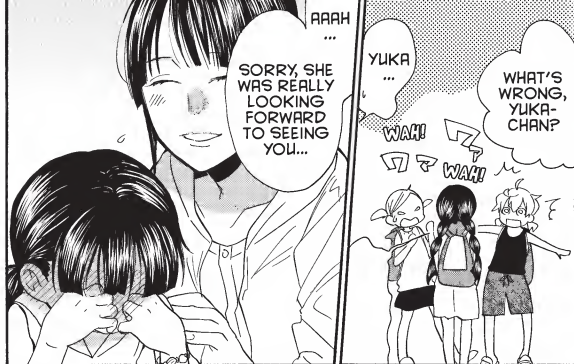
WANT TO
PLAY OVER
THERE?

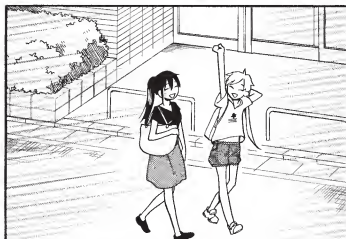


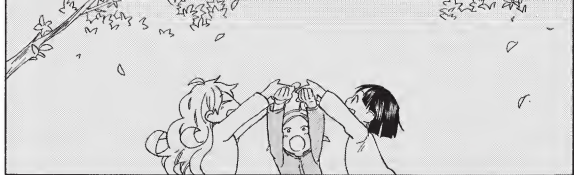












CAN YOU
STILL BE
FRIENDS
EVEN IF YOU
DON'T PLAY
EVERY DAY...?



DADDY?

HM?

Huh?

UM...

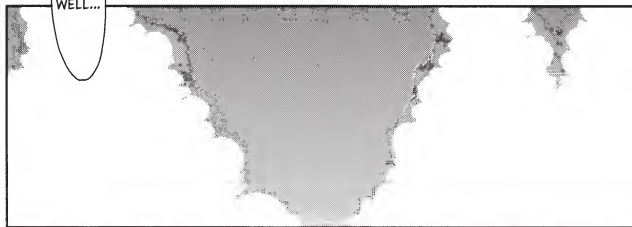




IT LOOKS
LIKE SHE STILL
MISSES THEM,
EVEN THOUGH
SHE HAS FRIENDS
IN ELEMENTARY
SCHOOL...



WELL...

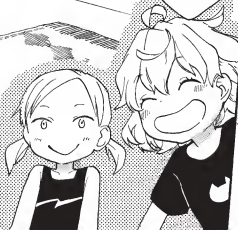


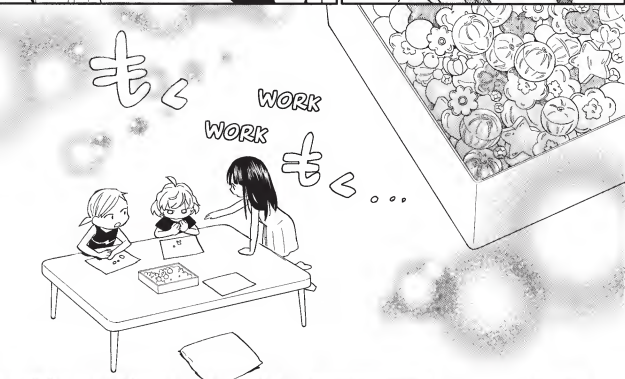
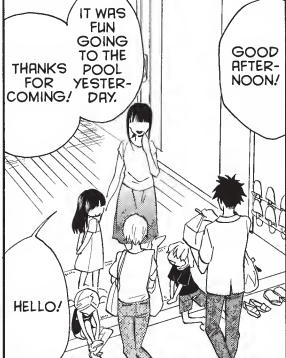
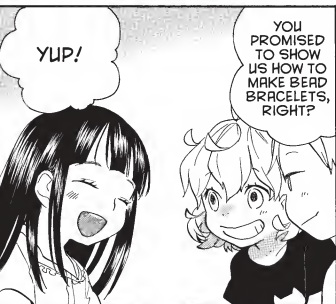
WE'RE
HERE!

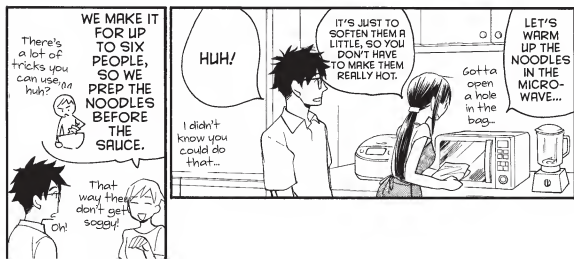
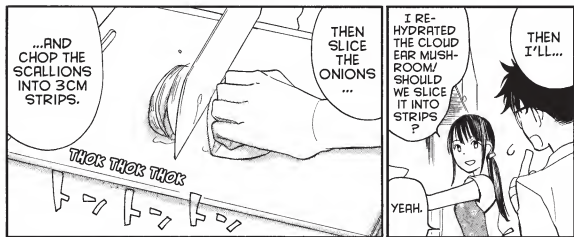
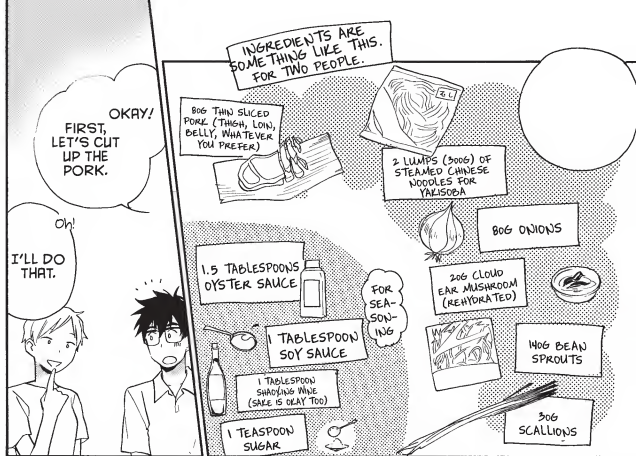
YUKA...

...CHAN!

WELCOME!









I DID
IT!



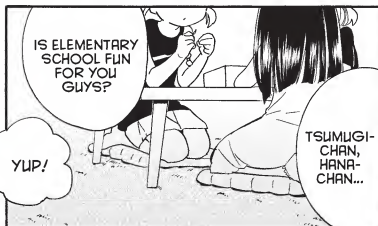
BUT IT'LL
BE CUTE IF
YOU CAN
GET IT!



THEY'RE
TINY
BEADS,
YEAH.



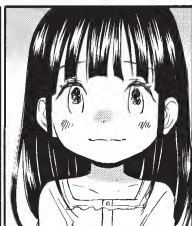
THIS
PART'S
HARD...



IS ELEMENTARY
SCHOOL FUN
FOR YOU
GUYS?

YUP!

TSUMUGI-
CHAN,
HANA-
CHAN...

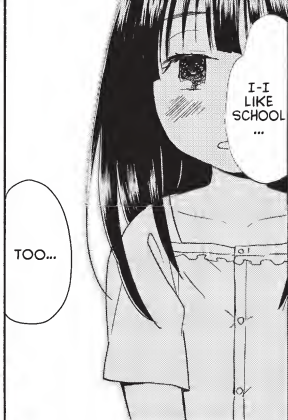


I
SEE...



...I'D
HAVE
MORE
FUN IF
I WERE
WITH
YOU.

I THINK...

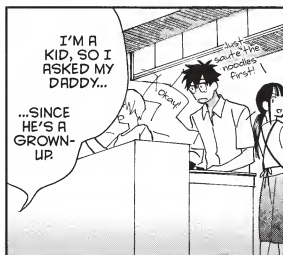




...THAT WE
COULD BE
FRIENDS
FOREVER,
RIGHT?

WE ALL
WISHED...

IT WAS
IN MY
TREASURE
BOX.



I'M A
KID, SO I
ASKED MY
DADDY...

...SINCE
HE'S A
GROWN-
UP.

Just
save the
noodles
first!

Okay!



YUP!

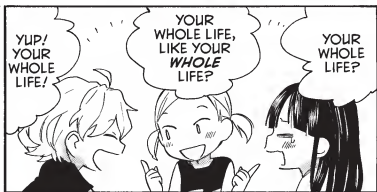
EVEN IF
WE CAN'T
PLAY
TOGETHER
EVERY
DAY?



...IF YOU CAN
MEET AFTER
A LONG TIME
AND PLAY LIKE
YOU ALWAYS
USED TO...

...YOU'LL BE
FRIENDS
YOUR WHOLE
LIFE!

AND HE
TOLD ME
THAT EVEN
IF YOU
CAN'T PLAY
TOGETHER
EVERY
DAY...



SHITTE
...AND THEN
SAUTE THE
PORK,
ONIONS,
CLOUD-EAR
MUSHROOM,
AND BEAN
SPROUTS...

...ADDING
THEM IN THAT
ORDER.

Okay...
ONCE THE
NOODLES
HAVE
BROWND ON
ALL SIDES,
TAKE THEM
OUT...

SHITTE

SHITTE
THEN TAKE
ALL THE
SEASONINGS
THAT YOU MIXED
TOGETHER, PUT
THOSE IN...

...AND ONCE
THE NOODLES
ARE LOOSEND
UP, ADD THE
SCALLIONS AND
WAIT FOR THE
MOISTURE TO
COOK OFF.

OKAY!

THE BEAN
SPROUTS
ARE BEST
WHEN THEY'RE
CRISP! SO
ADD BACK
THE NOODLES
BEFORE THEY
WILT!

IT'S
DONE!

IT
SMELLS
GOOD...

YUP.

HUH?

IT
LOOKS
GREAT!

OOH!

LET'S
EAT!

Aaah...

CHOMP

NOODLES
TASTE
GOOD
WHEN YOU
FRY THEM!

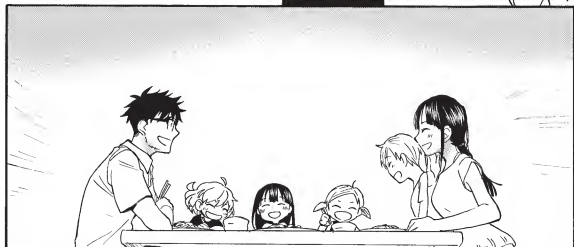
IT'S GOT
A RICHNESS?
THE BROTH,
MAWYBE?
THE TASTE
IS REALLY
COMPLEX!

IT'S GOOD!

LET'S
MAKE
THEM AT
HOME!

THESE
ARE
GOOD!

SOUNDS
GREAT!



TAKE
IT!

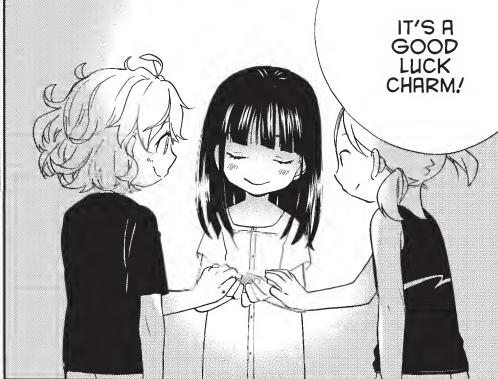
REALLY?!

YUKA,
YOU CAN
HAVE THE
WISHING
STONE!

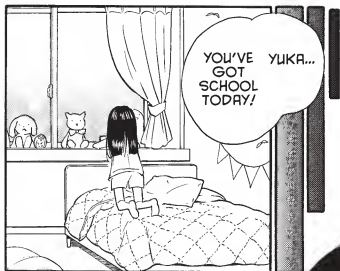
YEAH!



I
NEED
TO
MAKE
SURE...
...THERE
ARE
TIMES
LIKE
THIS
FOR
THEM
AGAIN.



IT'S A
GOOD
LUCK
CHARM!



YOU'VE
GOT
SCHOOL
TODAY!

YUKA...



UNTIL THEY
CAN DO IT
FOR THEM-
SELVES.



SEE YOU
LATER!



UH HUH!

OYSTER SAUCE YAKISOBO

☆ Ingredients (serves 2) ☆

- ★ 2 Balls (300g) Steamed Chinese Noodles
- ★ 140g Bean Sprouts
- ★ 30g Scallions

- ★ 80g Thinly Sliced Pork
- ★ 80g Onions
- ★ 20g Cloud Ear Mushrooms (rehydrated)

A:

- 15 Tablespoons Oyster Sauce
- 1 Tablespoon Shaoxing Wine
(Sake is okay, too)

- 1 Tablespoon Soy Sauce
- 1 Teaspoon Sugar



1. Soak the Cloud Ear Mushrooms in warm water for 20 minutes. Shred the mushrooms and the pork.
2. Cut the onions in half, then lay them cut-side down and thinly slice. Slice the scallions into 1-2 inch lengths.
3. Cut holes the Chinese Noodle packages and heat them in the microwave. Once they're warm, place the noodles in a bowl and toss thoroughly.
4. Heat a small amount of cooking oil in a frying pan, then spread noodles evenly in pan. Without stirring, fry over medium heat.
5. Toss the pan occasionally to cook noodles evenly. When they begin to brown, turn noodles such that both sides are cooked.
6. Set aside cooked noodles. Heat a small amount of sesame oil in the frying pan and stir-fry pork over medium heat.
7. Once the pork is cooked, add the onions. Once the onions soften, add the mushrooms, then the sprouts, and stir-fry.
8. Add the noodles while the sprouts are still crisp. Add the mixture from A and stir to combine.
9. Add the scallions over high heat and continue to stir. Continue mixing until the mixture cooks off, then you're done!



SALTED YAKISOBO

☆ Ingredients (serves 2) ☆

- ★ 2 Balls (300g) Steamed Chinese Noodles
- ★ 140g Bean Sprouts
- ★ 30g Scallions
- ★ 20g Cloud Ear Mushrooms (rehydrated)

- ★ 80g Thinly Sliced Pork
- ★ 80g Onions
- ★ 8g Dried Shrimp
- ★ 3 Tablespoons Warm Water

A:

- 15 Tablespoons Oyster Sauce
- 1 Teaspoon Sugar

- 1 Tablespoon Shaoxing Wine
(Sake is okay, too)

1. Soak the Dried Shrimp in the warm water for 30 minutes, then remove.
(The directions are the same as in Oyster Sauce Yakisoba. Mix the water from the shrimp in with A, and add the shrimp in at 6 along with the pork!)



I'LL GO ON A
GRADUATION
TRIP AND
SHOW 'EM
ALL!

IT'S
FINE!



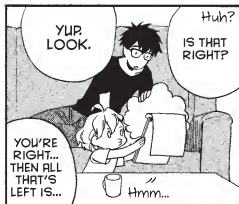


TSUMU-
GI!

8 August

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

IT'S THE
LAST
HALF OF
SUMMER
VACA-
TION.

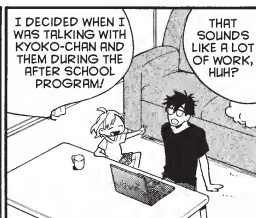


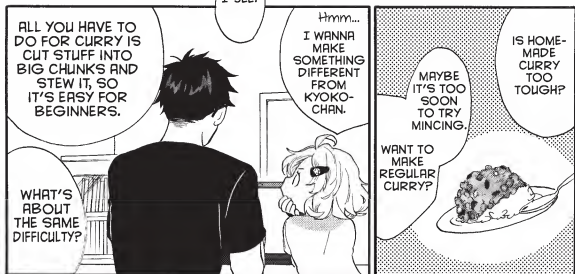
I'M
GONNA
MAKE
FOOD!

FREE
RESEARCH!

FOOD?







SHE'S
DECIDING
ALL KINDS
OF STUFF
ON HER OWN
ALREADY.

That makes
me a little
sad...

I'LL
LOOK
UP HOW
TO
MAKE
IT.

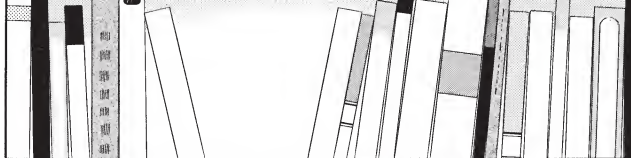
THEN I
NEED
TO
MAKE A
PLAN!

HUH?

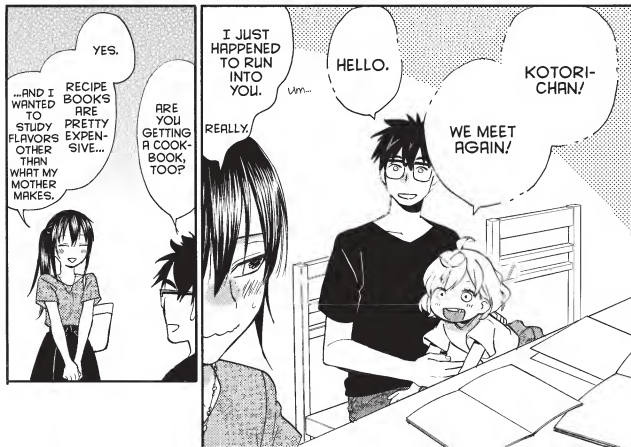
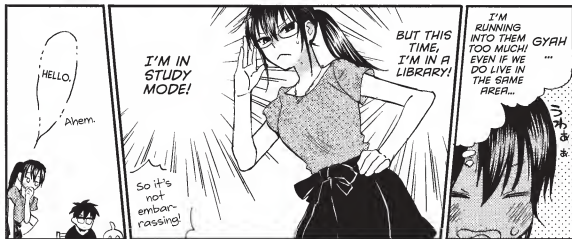
OKAY,
TSUMUGI,
LET'S GO!

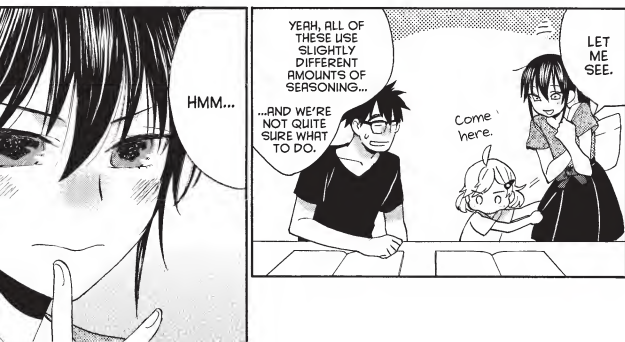
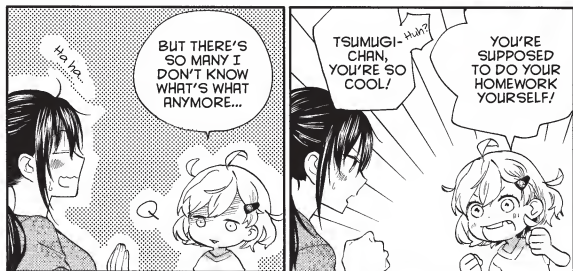
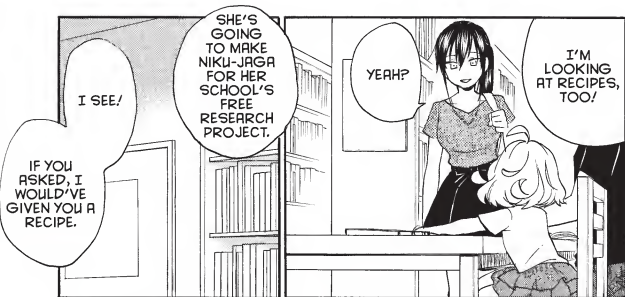
YOU'RE
RIGHT!

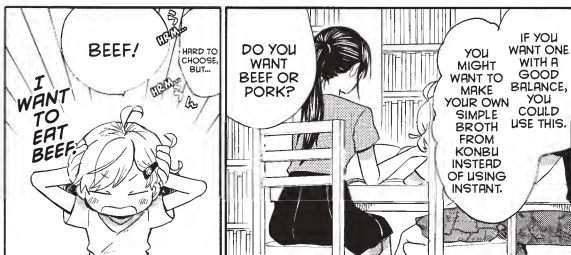
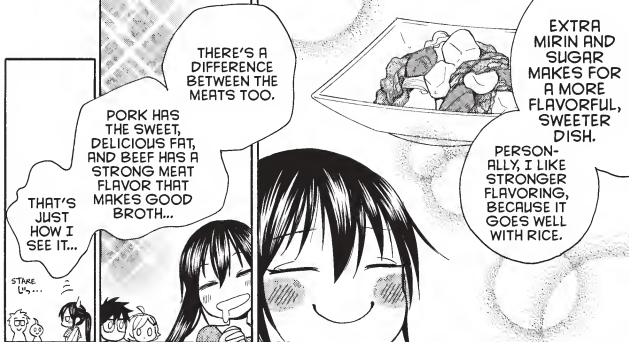
IF YOU'RE
GOING TO
LOOK SOME-
THING UP,
YOU DO IT
AT THE
LIBRARY!

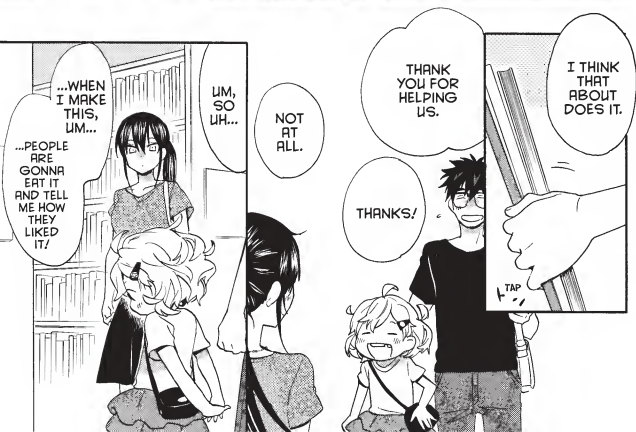
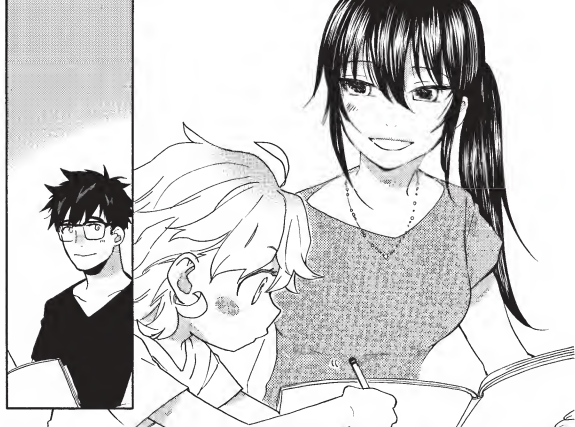


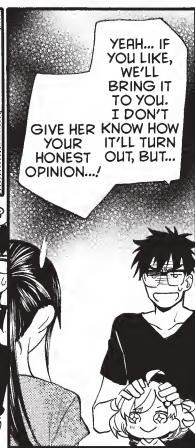


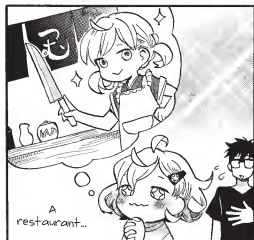


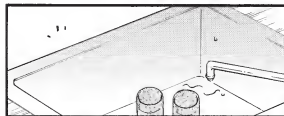
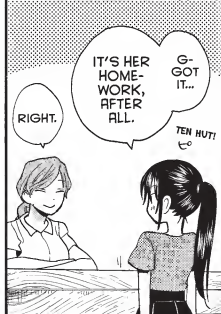


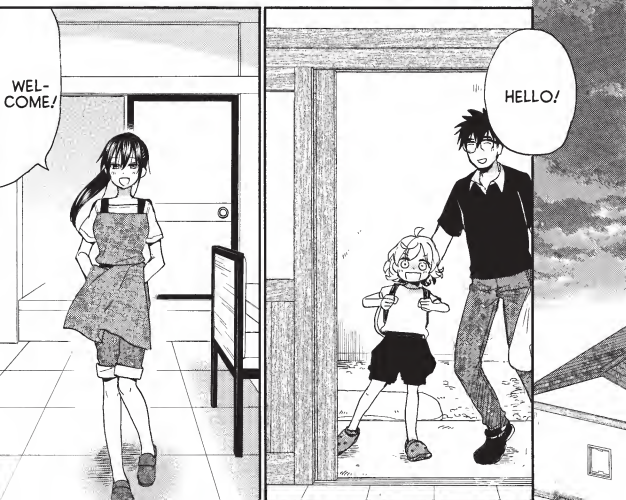
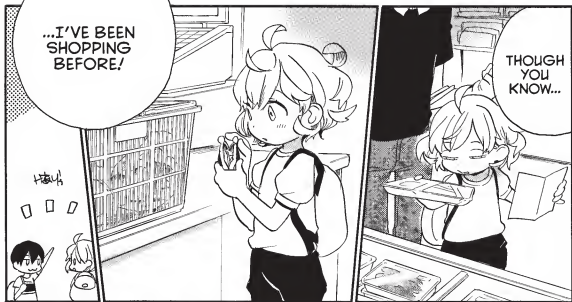




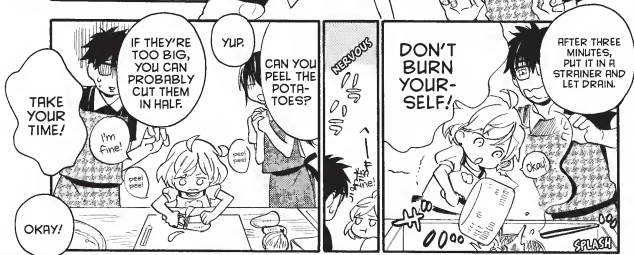


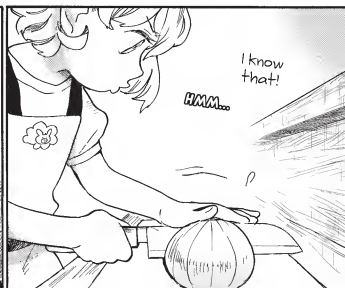












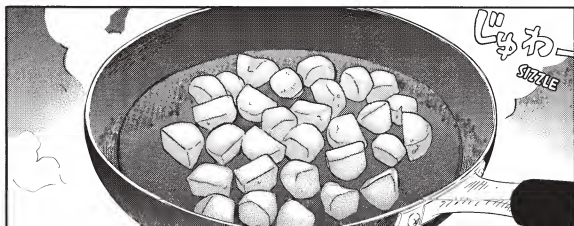


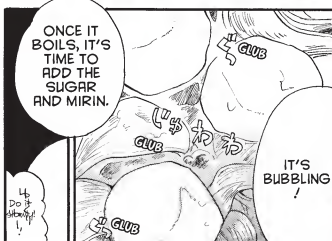
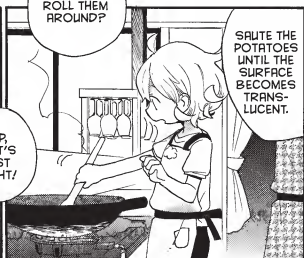
**WHY
ARE
YOU
BEING
SO
MEAN?**

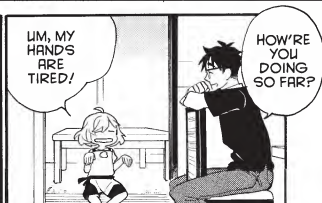
**I WANT
TO
DO IT
MYSELF!**

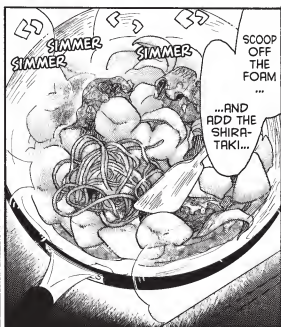
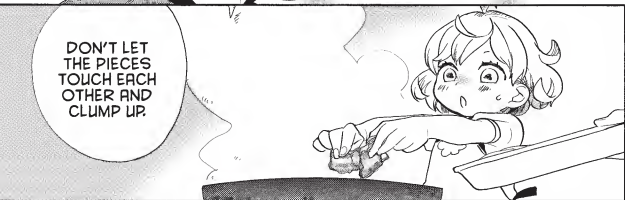


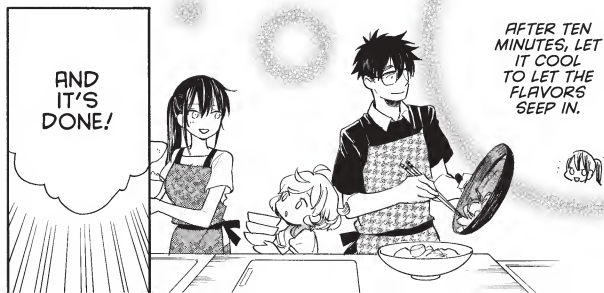
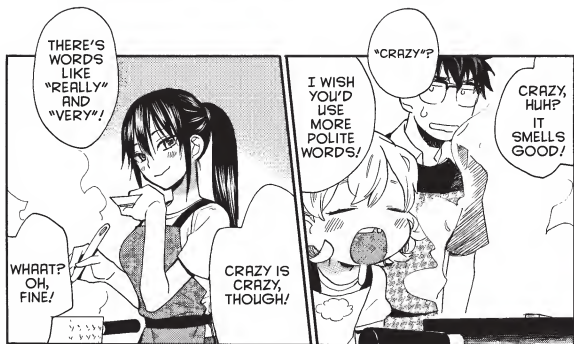






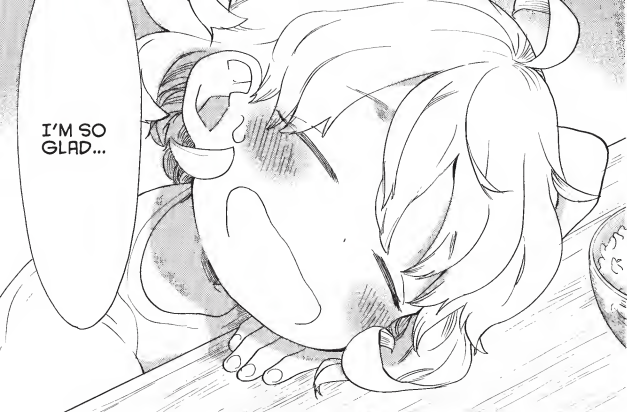


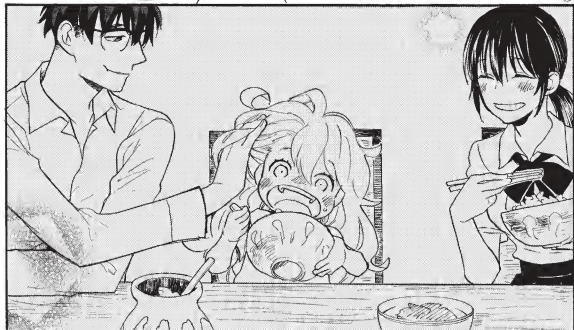


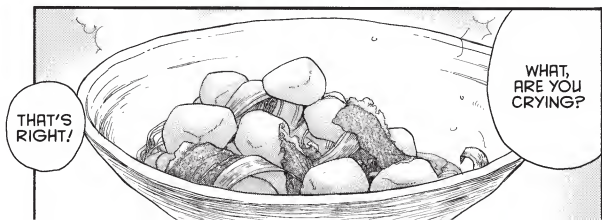














IT'S BECAUSE
THE FOOD
YOU MADE IS
SO GOOD!



TO BE CONTINUED...



NIKU - JAGA

☆ Ingredients (serves 3) ☆

- ★ 200g Thinly-Sliced Beef
- ★ 1 Large Onion
- ★ 3 Tablespoons Soy Sauce
- ★ 1.5 Tablespoons Sugar
- ★ 5 x 5 cm Block of Kombu

- ★ 400g Potatoes (May Queen)
- ★ 150g Shirataki
- ★ 3 Tablespoons Mirin
- ★ 200cc Water
- ★ 1.5 Tablespoons of Sesame Oil



If you don't mind them dissolving, Irish Cobbler Potatoes are fine too!



...melty potatoes! I love...

1. Cut the Shirataki into bite-sized lengths, then simmer for 3 minutes before straining.
2. Peel the potatoes, then cut into 6-8 evenly-sized chunks and rinse. Halve the onion, then chop coarsely. Cut the beef into bite-sized pieces. Cover the kombu with the water.
3. Heat the sesame oil in a pan. Add the rinsed potato and cook over medium heat. When the edges of the potato begin to turn translucent, add the onion.
4. After cooking the onion and potato together for a short time, add the kombu and water.
5. When 4 comes to a boil, add sugar and mirin. Cover and boil for about 3 minutes.
6. Add soy sauce to 5, then add beef, arranging beef slices evenly so they don't overlap.
7. Skim off any foam, then add the shirataki. Cover again. Cook for ten minutes, stirring occasionally, then you're done!
8. Once cooked, let cool for flavors to marry. Keep stirring occasionally!



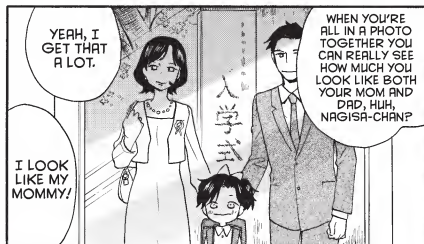
...in the whole world!

it's the mostest tastiest.

KYOKO AND NAGISA
GO THE SAME PRESCHOOL







SIGN: ENTRANCE CEREMONY



DAD!

**A
NEW...**

'CUZ MY
DAD'S THE
NEW DAD,
YOU KNOW.

I SEE
HIM
SOME-
TIMES.

THEY
DIVORCED
WHEN I
WAS A
BABY SO
I DON'T
REALLY
REMEMBER.

WHAT
ABOUT
YOUR
OLD
DAD?

YUP.

KYOKO'S
MOM
REMARRIED,
RIGHT?

WHAT'S
THAT
MEAN?

Right?

...
I saw
it on
TV.

RE-
MAR-
RIAGE.
I'VE
HEARD
ABOUT
THAT!



MY
HOUSE...?



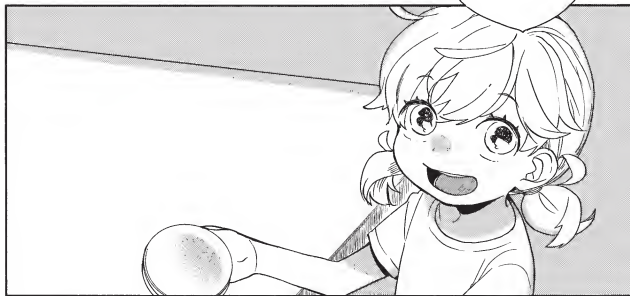
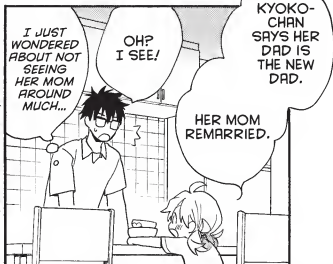
WE
PLAYED
HOUSE
WITH A
KITCHEN
SET...

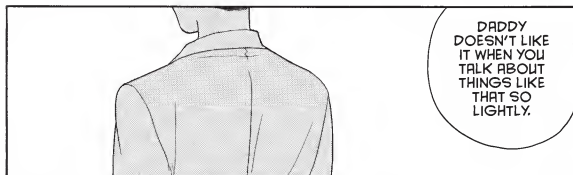
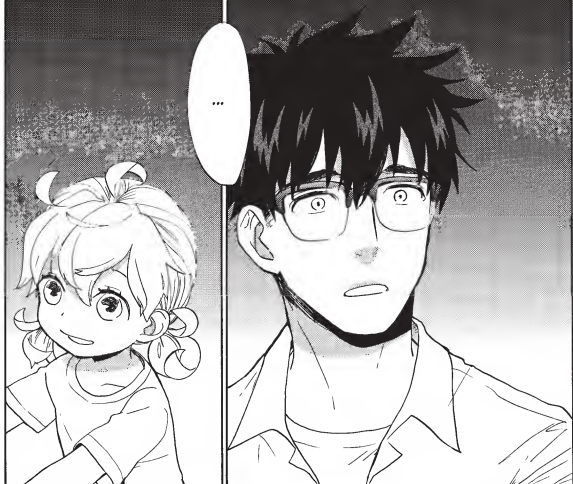
...AND
PLAYED
JUMP-
ROPE.

OH!

DID
YOU HAVE
FUN AT
NAGISA-
CHAN'S?

WHAT
DID
YOU
DO?





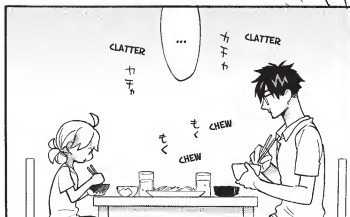


OKAY...



NO MATTER
WHAT KYOKO
TELLS YOU
ABOUT HER
FAMILY...

...THERE'S
A LOT OF
STUFF YOU
DON'T
KNOW.

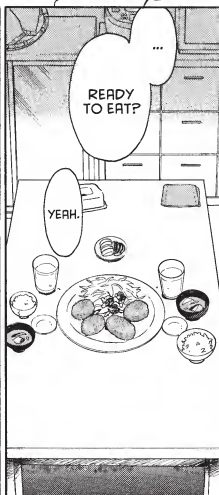


CLATTER

...

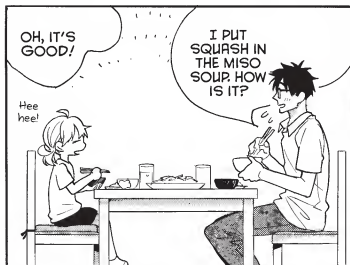
CLATTER

もく
もく
CHEW
CHEW



...
READY
TO EAT?

YEAH.

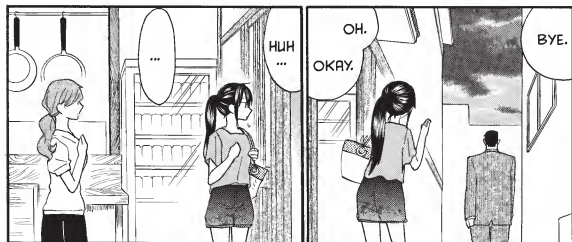
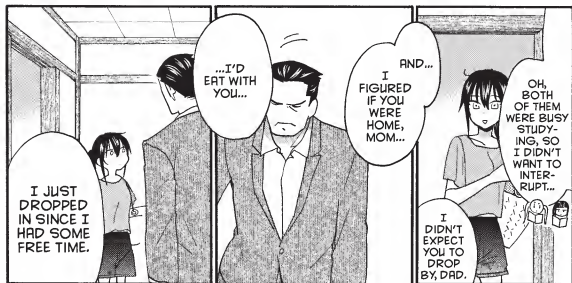


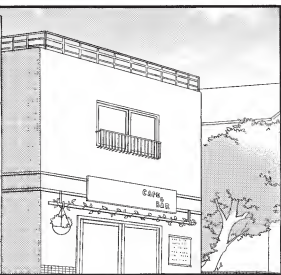
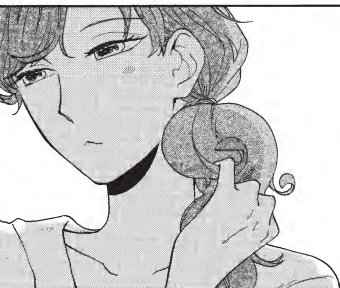
OH, IT'S
GOOD!

Hee
hee!

I PUT
SQUASH IN
THE MISO
SOUP. HOW
IS IT?









THAT
IT WASN'T
JUST ABOUT
KYOKO'S
FAMILY'S
PERSONAL
BUSINESS...

...IT WAS
ABOUT RE-
MARRIAGE.

SHE
COULD
TOTALLY
TELL...

Y'KNOW...

WELL
...

YEAH,
MAYBE
...

THAT
WAS
REALLY
CHILDISH
OF
ME...

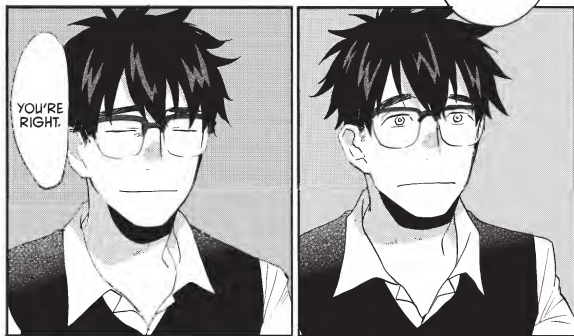
I DON'T
THINK
SHE
THOUGHT
MUCH
ABOUT
WHAT
SHE WAS
SAYING.

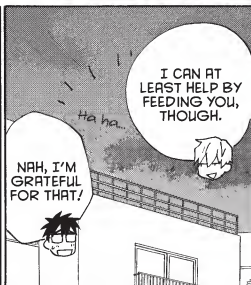
IT WAS
JUST
SOMETHING
THAT CAME
UP WHEN
SHE WAS
TALKING
TO HER
FRIENDS.

BUT I
DIDN'T
WANT
TO HEAR
THAT
COMING
FROM
HER,
YOU
KNOW?

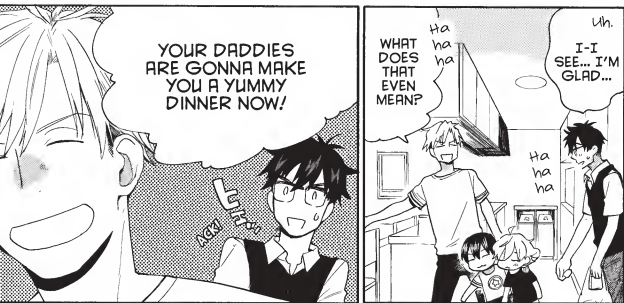
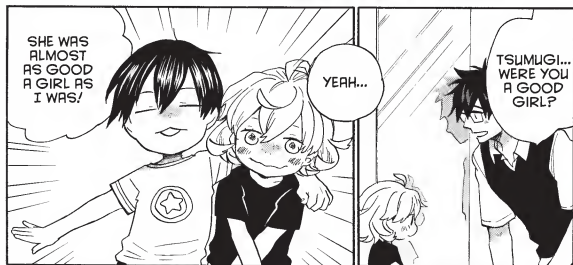
I KNOW I
SHOULDN'T
HAVE
TAKEN IT
OUT ON
HER...



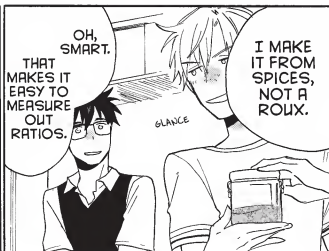












Okay!

TWO FILETS (150G)
JAPANESE SEA BASS

1/2 (100G) ONION

1/4 RED BELL PEPPER

1/2 TOMATO

1 TEASPOON MINCED GARLIC

1 TEASPOON MINCED GINGER

FISH CURRY
INGREDIENTS (FOR 2 PEOPLE)

A 1/2 TABLESPOON LEMON JUICE
1/4 TEASPOON SALT
1/4 TEASPOON TURMERIC

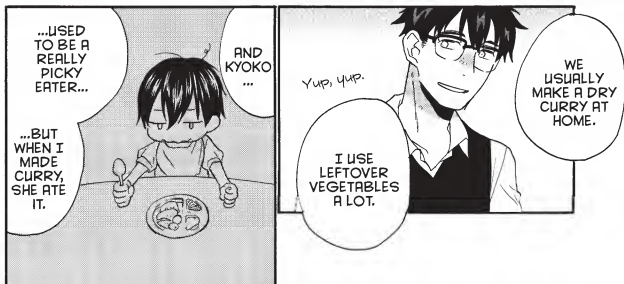
B 1/2 CINNAMON STICK
1/4 TAKANOTSUME PEPPER (EXTRA-SPICY CHILI PEPPER)

C 1/2 TABLESPOON CORIANDER
1/2 TEASPOON CUMIN
1/4 TEASPOON TURMERIC

D 100CC COCONUT MILK
50CC SOUP (BOUILLON OR CHICKEN BROTH)
1/3 TEASPOON SALT

TODAY WE'RE MAKING THE UZUKI HOUSEHOLD'S SPECIAL FISH CURRY.

WOW!





FISH CURRY
WAS ONE OF
THE THINGS
SHE LIKED.



WHISPER
↓
↓
↓

I HEARD
SOMETHING
ABOUT HOW
IT BOTHERED
YOU WHEN
YOUR KID
TOLD YOU...

...ABOUT THE
REMARRIAGE.



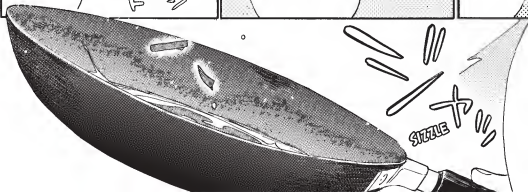
I SEE...



OH...

...SO
DON'T
LET IT
BOTHER
YOU,
OKAY?

I DON'T
LET IT
BOTHER
ME...



THEN ADD THE CINNAMON STICK AND TAKANOTSUME PEPPER TO THE PAN.

THEN THE
GARLIC AND
GINGER...

ONCE
THE SPICES
BECOME
FRAGRANT,
ADD THE
ONIONS...

...AND ONCE
THEY SOFTEN,
ADD THE BELL
PEPPER.

...AND
THE REST
OF THE
SPICES!

★
That's the
coriander,
cumin, and
turmeric.

IT
SMELLS
SO
GOOD...

STAGGER

STAGGER

THERE
YOU
TWO
ARE.

IT'S
NOT
DONE
YET!

ほ
Wow!
お



シズル SIZZLE

Once the tomatoes start to fall apart...

...add the coconut milk and soup bouillon and the salt, and heat at medium low.



IF YOU PROMISE NOT TO GET IN THE WAY, YOU CAN WATCH.

WE WON'T! RIGHT?

YUP!



THIS IS SEA BASS, RIGHT? SEA BASS IS THE BEST!

SURE, SEA BREAM, PACIFIC COD, WHATEVER.

YOU HEARD HER.



DOES ANY WHITEFISH WORK?

ONCE IT COMES TO A BOIL, TOSS IN THE FISH!

TOSS!



トダッシュ

IT'S MOM!

GOOD TIMING.



I'M BACK!

Oh!

YOU CAN TELL BY THE TASTE, KYOKO-CHAN? WOW!



Oh!
OF COURSE!

Oh!
THANKS
FOR HAVING
US.



NOPE!

You don't
even know
who that is.

WOULD
YOU STOP
CALLING
ME SILLY
NAMES?



WELCOME
BACK,
RICHARD
HARRIS!



I'M
BACK!



I'LL
PLATE
THE
RICE!

GET THE
SPOONS
OUT!

IF YOU
COOK THE
FISH FOR
TOO LONG
IT GETS
TOUGH.



Wow!
THAT'S
FAST!

OKAY,
IT'S
READY!



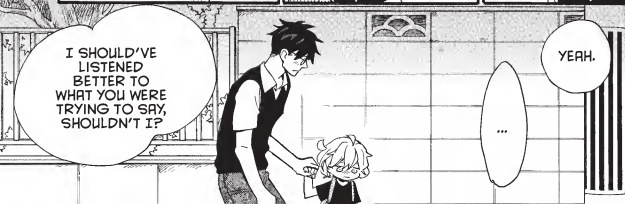
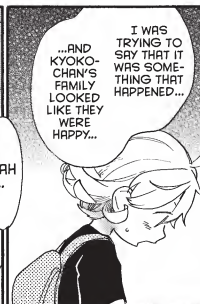
...IS
DONE!

THE FISH
CURRY...









GRIP
ぎゅぎゅぎゅ

TSUMUGI!

Y'KNOW
...

DADDY
STILL
REALLY
REALLY
LOVES
MOMMY!



WHOA
YOU'RE
HEAVY.

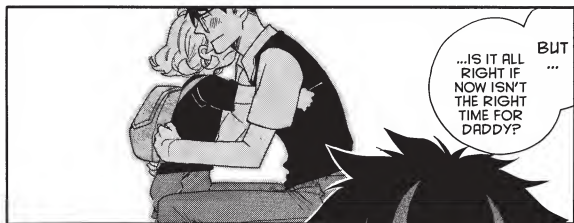
BUT
TSUMUGI
...

...IF
YOU...

SO I'M
NOT
READY...

...TO THINK
ABOUT
A NEW
MOMMY
AT ALL.





BUT
...
...IS IT ALL
RIGHT IF
NOW ISN'T
THE RIGHT
TIME FOR
DADDY?



YEAH.

YEAH...



SHE'LL BE
THRILLED!

OH,
YOU'RE
RIGHT!

TELL
KOTORI-
CHAN
ABOUT
THE FISH
CURRY!

OH,
RIGHT!



Hee
hee...

HEE
HEE
HEE...

I cried.

FISH CURRY



☆ Ingredients (serves 2) ☆

- ★ 2 Fillets (150g) Sea Bass
- ★ Paprika Pepper (Red)
- ★ 1 Scant Teaspoon Garlic

- ★ Half an Onion (150g)
- ★ 1/2 Tomato
- ★ 1 Scant Teaspoon Ginger

A:

- 1/2 Tablespoon Lemon Juice
- 1/4 Teaspoon Salt
- 1/4 Teaspoon Turmeric

B:

- 1/2 Cinnamon Stick
- 1/4 Cayenne Pepper
(more if you want it spicier!)

C:

- 1/2 Tablespoon Powdered Coriander
- 1/2 Teaspoon Powdered Cumin
- 1/4 Teaspoon Turmeric

D:

- 100cc Coconut Milk
- 50cc Soup Stock (Cube or Powdered)
- 1/3 Teaspoon Salt

1. Remove bones from sea bass fillets, and cut into bite-size pieces.
2. Mix ingredients in A, then toss with sea bass. Let sit for 30 minutes to 1 hour.
3. Half onion, then slice into 1/4 inch strips. If the strips are long, halve them.
4. Cut paprika lengthwise into thick strips. Remove skin from tomato with hot water and dice.
5. Coat a frying pan with a tablespoon of cooking oil. Add B and cook over low heat.
6. When the ingredients become fragrant, add the onion and increase heat to medium. When the onions soften, add paprika.
7. Sauté, then add garlic and ginger. Once the garlic and ginger are fragrant, add C and sauté over low heat.
8. Add tomato to 7. Sauté until tomato begins to break down, then add D and set heat to medium.
9. When contents begins to boil, add sea bass in its dressing.
10. Simmer for 6-7 minutes, and you're done! (Remember to remove the cinnamon stick and cayenne pepper!)

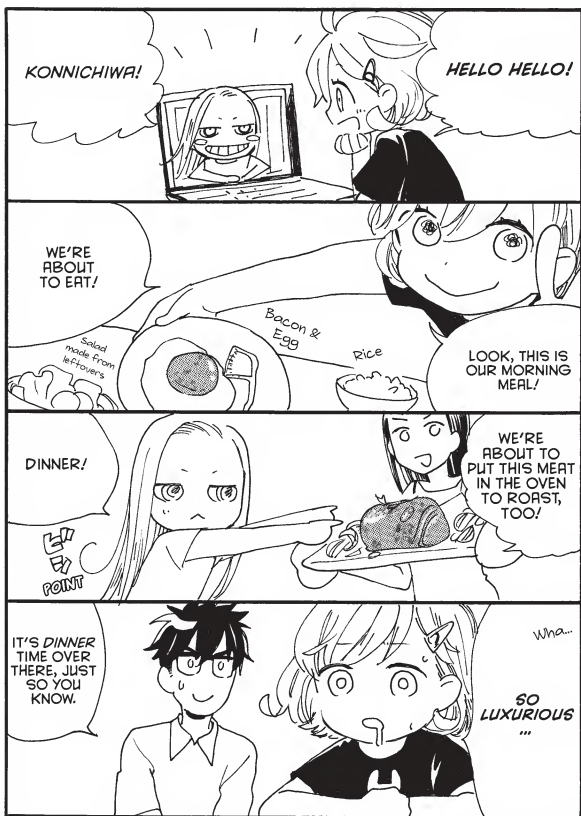
HIGH SCHOOL
YEAR 2
8/31

You bet-
ter hurry
up and
finish!

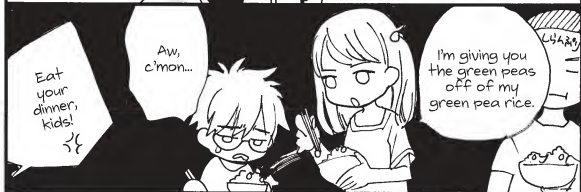
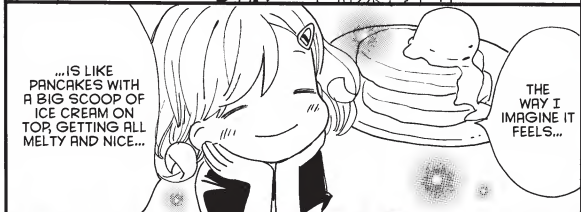
No
way.

C'mon,
Show
me
your
home-
work.

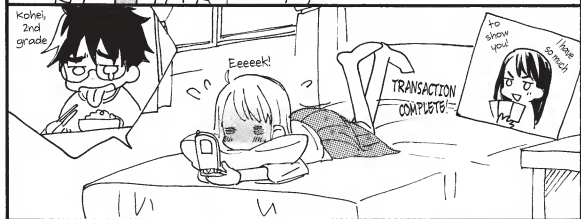
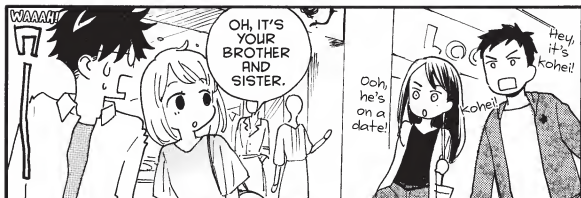




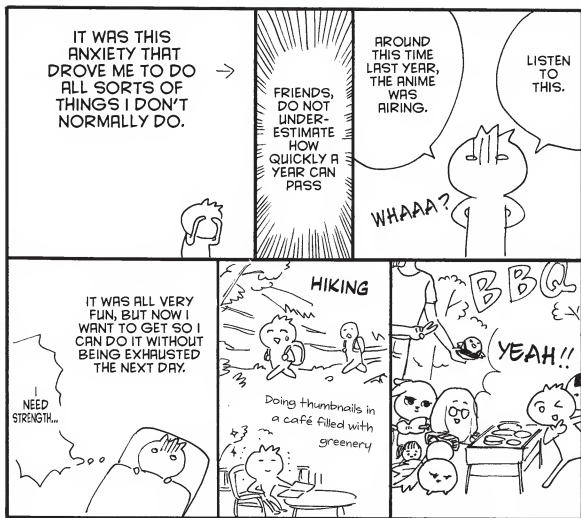
WONDERFUL OLDER SISTER







Afterword



★ SEE YOU AGAIN IN VOLUME 10! ★

GIDO AMAGAKURE

! THANK YOU ALL SO MUCH! !

W-YAMA-SAN, GON-CHAN, TSURU-SAN, M-CHAN, MY FAMILY

T-SHIRO-SAMA, K-YAMA-SAMA, JUN ABE-SAMA

PHOTOGRAPHIC RESEARCH COOPERATION: TABEGOTOYA NORABO-SAMA

COOKING ADVISOR: AKARI TAITO-SAMA

CANNELONI RECIPE: HEATHER COOLING

Nor
Fast



Neither
Slow

...run...

Don't
wanna...



He's pretty fast when he
actually runs.



Not fast.

A new series from the creator of *Soul Eater*, the megahit manga and anime seen on Toonami!

"Fun and lively... a great start!"

-Adventures in Poor Taste

FIRE FORCE

By Atsushi Ohkubo

The city of Tokyo is plagued by a deadly phenomenon: spontaneous human combustion! Luckily, a special team is there to quench the inferno: The Fire Force! The fire soldiers at Special Fire Cathedral 8 are about to get a unique addition. Enter Shinra, a boy who possesses the power to run at the speed of a rocket, leaving behind the famous "devil's footprints" (and destroying his shoes in the process). Can Shinra and his colleagues discover the source of this strange epidemic before the city burns to ashes?

The award-winning manga about what happens inside you!

“Far more entertaining than it ought to be... what kid doesn't want to think that every time they sneeze a torpedo shoots out their nose?”

—Anime News Network



Strep throat! Hay fever! Influenza! The world is a dangerous place for a red blood cell just trying to get her deliveries finished. Fortunately, she's not alone...she's got a whole human body's worth of cells ready to help out! The mysterious white blood cells, the buff and brash killer T cells, even the cute little platelets—everyone's got to come together if they want to keep you healthy!

Cells at Work!

はたらく細胞

H A P P I N E S S

——ハピネス——

By Shuzo Oshimi

From the creator of *The Flowers of Evil*

Nothing interesting is happening in Makoto Ozaki's first year of high school. His life is a series of quiet humiliations: low-grade bullies, unreliable friends, and the constant frustration of his adolescent lust. But one night, a pale, thin girl knocks him to the ground in an alley and offers him a choice. Now everything is different. Daylight is searingly bright. Food tastes awful. And worse than anything is the terrible, consuming thirst...

Praise for Shuzo Oshimi's *The Flowers of Evil*

"A shockingly readable story that vividly—one might even say queasily—evokes the fear and confusion of discovering one's own sexuality. Recommended." —The Manga Critic

"A page-turning tale of sordid middle school blackmail." —Otaku USA Magazine

"A stunning new horror manga." —Third Eye Comics





The Black Museum ^{The} Ghost and the Lady

By Kazuhiro Fujita

Deep in Scotland Yard in London sits an evidence room dedicated to the greatest mysteries of British history. In this “Black Museum” sits a misshapen hunk of lead—two bullets fused together—the key to a wartime encounter between Florence Nightingale, the mother of modern nursing, and a supernatural Man in Grey. This story is unknown to most scholars of history, but a special guest of the museum will tell the tale of The Ghost and the Lady...

Praise for Kazuhiro Fujita's *Ushio and Tora*

“A charming revival that combines a classic look with modern depth and pacing... **Essential viewing both for curmudgeons and new fans alike.**” — Anime News Network

“**GREAT!** The first episode of *Ushio and Tora* captures the essence of '90s anime.” — IGN



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*New action series from Hiroyuki Takei, creator of
the classic shonen franchise Shaman King!*

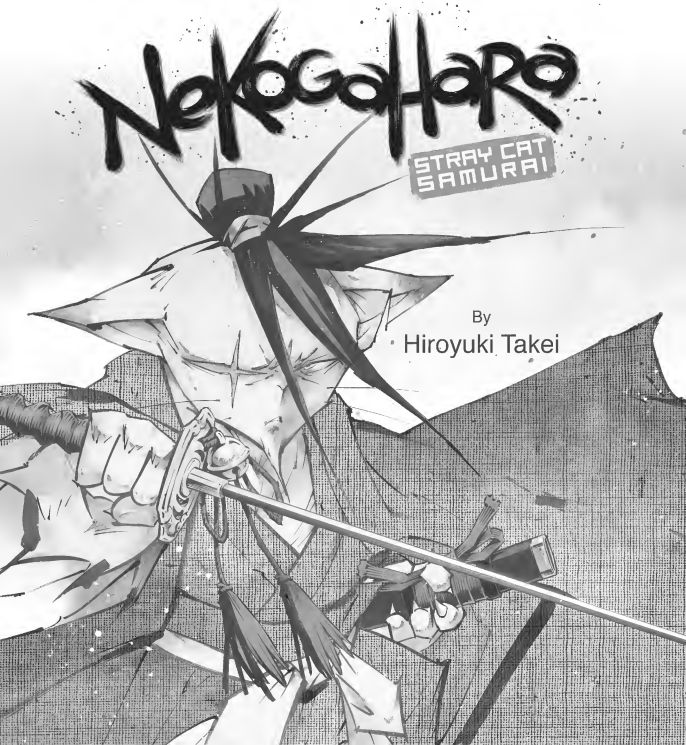
In medieval Japan, a bell hanging on the collar is a sign that a cat has a master. Norachiyo's bell hangs from his katana sheath, but he is nonetheless a stray — a ronin. This one-eyed cat samurai travels across a dishonest world, cutting through pretense and deception with his blade.

NekoGallaro

STRAY CAT
SAMURAI

By

Hiroyuki Takei



Japan's most
powerful spirit
medium delves
into the ghost
world's greatest
mysteries!

Story by Kyo
Shirodaira, famed
author of mystery
fiction and creator of
Spiral, *Blast of Tempest*,
and *The Record of a
Fallen Vampire*.



Both touched by spirits called yōkai, Kotoko and Kurō have gained unique superhuman powers. But to gain her powers Kotoko has given up an eye and a leg, and Kurō's personal life is in shambles. So when Kotoko suggests they team up to deal with renegades from the spirit world, Kurō doesn't have many other choices, but Kotoko might just have a few ulterior motives...

IN/SPECTRE

STORY BY KYO SHIRODAIRA
ART BY CHASHIBA KATASE

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"An emotional and artistic tour de force! We see incredible triumph, and crushing defeat... each panel [is] a thrill!"
—Anitay

"A journey that's instantly compelling."
—Anime News Network

WELCOME TO THE BALLROOM

By Tomo Takeuchi

Feckless high school student Tatara Fujita wants to be good at something—anything. Unfortunately, he's about as average as a slouchy teen can be. The local bullies know this, and make it a habit to hit him up for cash, but all that changes when the debonair Kaname Sengoku sends them packing. Sengoku's not the neighborhood watch, though. He's a professional ballroom dancer. And once Tatara Fujita gets pulled into the world of ballroom, his life will never be the same.



"Parasyte fans should get a kick out of the chance to revisit Iwaaki's weird, violent, strangely affecting universe. Recommended." - Otaku USA Magazine

"A great anthology containing an excellent variety of genres and styles." - Manga Bookshelf

Based on the critically acclaimed classic horror manga

The first new *Parasyte* manga in
over 20 years!

NEO PARASYTE

BY ASUMIKO NAKAMURA, EMA TOYAMA, MIKI RINNO, LALAKO KOJIMA, KAORI YUKI,
BANKO KÜZE, YUUKI OBATA, KASHIO, YUI KURÖE, ASIA WATANABE, MIKIMAKI,
HIKARU SURUGA, HAJIME SHINJO, RENJURO KINDAICHI, AND YURI NARUSHIMA

A collection of chilling new *Parasyte* stories from Japan's top shojo artists!

Parasites: shape-shifting aliens whose only purpose is to assimilate with and consume the human race... but do these monsters have a different side? A parasite becomes a prince to save his romance-obsessed female host from a dangerous stalker. Another hosts a cooking show, in which the real monsters are revealed. These and 13 more stories, from some of the greatest shojo manga artists alive today, together make up a chilling, funny, and entertaining tribute to one of manga's horror classics!

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INUYASHIKI

**A superhero like none
you've ever seen, from the
creator of "Gantz"!**

ICHIRO INUYASHIKI IS DOWN ON HIS LUCK. HE LOOKS MUCH OLDER THAN HIS 58 YEARS, HIS CHILDREN DESPISE HIM, AND HIS WIFE THINKS HE'S A USELESS COWARD. SO WHEN HE'S DIAGNOSED WITH STOMACH CANCER AND GIVEN THREE MONTHS TO LIVE, IT SEEMS THE ONLY ONE WHO'LL MISS HIM IS HIS DOG.

THEN A BLINDING LIGHT FILLS THE SKY, AND THE OLD MAN IS KILLED... ONLY TO WAKE UP LATER IN A BODY HE ALMOST RECOGNIZES AS HIS OWN. CAN IT BE THAT ICHIRO INUYASHIKI IS NO LONGER HUMAN?

COMES IN EXTRA-LARGE EDITIONS WITH COLOR PAGES!



**KODANSHA
COMICS**

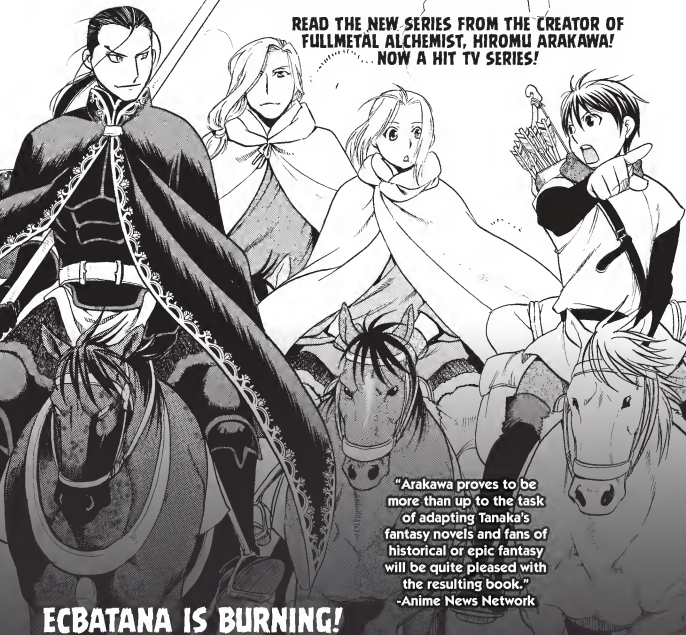
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KODANSHA
COMICS

THE HEROIC LEGEND OF ARSLAN

READ THE NEW SERIES FROM THE CREATOR OF
FULLMETAL ALCHEMIST, HIROMU ARAKAWA!
NOW A HIT TV SERIES!



"Arakawa proves to be more than up to the task of adapting Tanaka's fantasy novels and fans of historical or epic fantasy will be quite pleased with the resulting book."
-Anime News Network

ECBATANA IS BURNING!

Arslan is the young and curious prince of Pars who, despite his best efforts doesn't seem to have what it takes to be a proper king like his father. At the age of 14, Arslan goes to his first battle and loses everything as the blood-soaked mist of war gives way to scorching flames, bringing him to face the demise of his once glorious kingdom. However, it is Arslan's destiny to be a ruler, and despite the trials that face him, he must now embark on a journey to reclaim his fallen kingdom.

Available now in print and digitally!

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Sweetness and Lightning 9

KODANSHA COMICS Digital Edition

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